



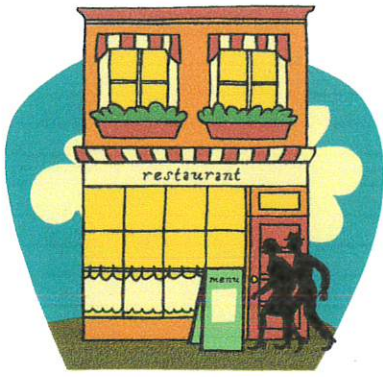
Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone: 812-948-4726

X6600

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name Board and You Bistro			Telephone Number 812 913 4109	Date of Inspection (mm/dd/yr) 6/30/20	PERMIT #
Establishment Address (number and street, city, state, zip code) 434 Pearl St. New Albany, IN 47150			502 777 6516		
Owner Zachary Flanagan			Purpose:	Follow-up	Release Date
Owner's Address 604 Payne Rd. New Albany, IN 47150			1. Routine	YES	10 days
Person in Charge Zack Flanagan / Aaron Flanagan			2. Follow-up	Summary of Violations:	
Responsible Person's E-mail Zach@boardandyou.com			3. Complaint	C <input checked="" type="checkbox"/> NC 3 R <input checked="" type="checkbox"/>	
Certified Food Manager Aaron Flanagan (12/11/23)			4. Pre-Operational	Menu Type (See back of page)	
			5. Temporary	1 <input type="checkbox"/> 2 <input type="checkbox"/> 3 <input type="checkbox"/> 4 <input checked="" type="checkbox"/> 5 <input type="checkbox"/>	
			6. HACCP		
			7. Other (list)		
<p>• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"</p> <p>• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"</p>					
Section#	C/NC	R	Narrative	To Be Corrected By	
195	NC		Observed no reduced oxygen packaging plan on file -discussed requirements with chef and owner	Before open	
351	NC		Observed no covered trash can in women's restroom	Before open	
399	NC		Observed the following areas to be absorbent/subject to moisture: 1) Missing threshold in floor between kitchen and dining 2) mop room ceiling (to be painted) 3) 1/4" gap at bar cover base	Before open	
			FCHD will issue menu type 4 permit using existing catering permit		
			Opening day Thursday 7/2		
			Discussed Covid 19 response		
Received by (name and title printed): Aaron Flanagan			Inspected by (name and title printed): A.J. Ingram (EHS)		
Received by (signature): 			Inspected by (signature): 		
cc:		cc:		cc:	



Board
and
You



Date Paid: _____ \$25 Receipt #: _____
Date Paid: 6/23/20 \$75 or \$100 Receipt #: 159130

Plan Review Application

The fee for the plan review application is \$25.00 and must be submitted at the time the packet is picked up from our department. Please fill out all sections and return at least 30 days prior to opening – accompanied by a menu and a set of blue prints. \$75.00 must be paid at the time the packet is submitted. If the packet was printed from FCHD website then \$100 must be paid when the packet is submitted. Fees for plan review are non-refundable.

To correctly fill out the Plan Review Application, you will need to obtain a copy of the Retail Food Establishment Sanitation Requirements Title 410 IAC 7-24 at
http://www.in.gov/isdh/files/410_iac_7-24.pdf

More guidance on the plan review process can be found in Section 3 of the FDA Food Establishment Plan Review Guideline at:
<http://www.fda.gov/downloads/Food/FoodSafety/RetailFoodProtection/ComplianceEnforcement/ucm102738.pdf>

APPLICATION FOR PLAN REVIEW

Please complete the following, as is applicable to the retail food establishment.

Owner/Corporation Information:

Name: Zachary Plamagen
Contact Person: Zachary Plamagen
Telephone Number: 502-777-6516
Mailing Address: 604 Payne Rd
New Albany, IN 47150

Engineer/Architect Information:

Name: Lynn Armstrong
Contact Person: Lynn Armstrong
Telephone Number: 502-693-5670
Mailing Address: 2867 Charleston
Rd. Ste 202 New Albany,
IN 47150

Establishment Information:

(Check one) ☐ New Construction ☒ Existing/Remodel Project #: _____
Establishment Name: Beverly and Yan Bistro
Contact Person: Zachary Plamagen Title: owner
Establishment Telephone #: N/A Contact Person Telephone #: 502-777-6516
Establishment Mailing Address: 434 Pearl St. New Albany, IN 47150
Establishment Street Address: 434 Pearl St. New Albany, IN 47150
Projected Date for Start of Project: 2/1/2020
Projected Date for Completion of Project: 6/22/2020
Hours of Operation: 4-10 / 3-midnight Days of Operation: Monday-Saturday

Contents and Specifications for Facility and Operating Plans as required in Section 110 of 410 IAC 7-24:

(Please check items submitted for review)

- ☒ Proposed menu (including seasonal, off-site and banquet menus).
- ☒ Anticipated volume of food to be stored, prepared, and sold or served.
- ☒ Proposed layout mechanical schematics, construction materials, and finish schedules.
- ☒ Proposed equipment types, manufacturers, model numbers, locations, dimensions, performance capacities, and installation specifications.
- ☒ Evidence that standard procedures that ensure compliance with ISDH Rule 410 IAC 7-24 are developed or are being developed.
- ☒ Plan review questionnaire completed and submitted to the regulatory authority.

Note:

Other information that may be required by the regulatory authority for the proper review of the proposed construction, conversion or modification, and procedures for operating a retail food establishment.

Additional Information:

Comments: Scheduled (soft) grand opening
date: 6/26/2020
Requested inspection date: 6/24/2020

Zachary T. Plamagen
(Signature of Applicant)
owner
(Relationship to Project)
6/15/2020
(Date Signed)

Note: If all the required information is not submitted to the regulatory authority, it may delay the review process of your plans and possibly delay construction.

PLAN REVIEW QUESTIONNAIRE

- Instructions:
1. Please answer the following questions and return this form and the application to our office.
 2. If you have any questions please call.
 3. This questionnaire is not designed as a complete list of requirements but should be used as a guideline only.
 4. The sanitation requirements noted in this document are specified under the Retail Food Establishment Sanitation Requirements Title 410 IAC 7-24.
 5. Please use this rule as it pertains to section numbers referenced at the end of each question.

Name of the facility and location: Board and Jan Bistro

Contact name and phone number: Zachary Flanagan - 502-777-6546

It is recommended that you provide plans that are a maximum of 11 X 14 inches in size including the layout of the floor plan.

I have submitted plans/applications to the authorities listed below on the following dates:

Zoning	<u>2/2020</u>	Plumbing	<u>2/2020</u>	Septic	<u>2/2020</u>
Planning	<u>2/2020</u>	Electric	<u>2/2020</u>	Fire	<u>2/2020</u>
Building	<u>2/2020</u>				

Number of seats: 105 Total square feet of the facility: 3000

Number of floors on which operations are conducted: 1

Maximum meals to be served: Breakfast _____ Lunch _____ Dinner ✓
(approximate number)

Type of service: Sit down meals ✓ Mobile vendor _____
(check all that apply) Take out 8/8/2020 Other _____
Caterer X

Who (job title) will be your certified food handler? (Title 410 IAC 7-22) Aaron Flanagan - Executive Chef

How will employees be trained in food safety? (sect. 119) There are 6 people ServSafe

Certified who will ensure all food handling is done properly

The following procedures/questions should be considered before any further planning/construction begins or continues to ensure that special consideration is given to these standard sanitary operating procedures (SSOP's). This section should be completed by the operator. Please indicate (by either checking or completing the answers) whether or not a section applies to your operation.

FOOD

1. Please provide a list of all planned food vendors. (sect. 142) Chefs Warehouse ✓
Murrays Cheese ✓

2. What is the procedure for receiving food shipments? (sect. 166) Are temperatures checked and containers inspected for damage? Temp will be checked and all shipments will be checked for imperfections -

What is the anticipated frequency of food deliveries for: Frozen 2 Fresh 3 Dry 2 ? FIFO

3. Is your facility required to have pasteurized products? (sect. 153) Yes ☒ No ☐
4. Do you intend to make low-acid or acidified foods and intend your products to be shelf stable? If so, have you passed the Better Process and Control School exam? (sect. 143) Yes ☐ No ☐ NA ☒ (Please include a copy of the certification.)
5. Do you intend to make reduced oxygen packaged (ROP, def. 73) foods? (sect. 195) Yes ☐ No ☒
If yes, please list out the ROP foods. _____

chicken, scallop, salmon

FOOD PREPARATION

6. If foods are prepared a day or more in advanced, please list them out. pesto, pea puree, carrot puree, bacon jam, potatoes, cauliflower puree, Sweet pot. puree, quinoa salad, Succotash, apple puree, cheese cake, blueberry pie bar, pot de creme.
7. What will be your procedure to prevent employees from touching foods that are ready-to-eat and will not be cooked or heat treated (such as, sushi, lettuce, buns, etc.)? (sect. 171)

RTE Foods will be prepared w/ gloves on hands

8. Describe your date marking system (described under sect. 191) for potentially hazardous (defined under sect. 66) ready-to-eat foods (defined under sect. 72). (sect. 191)

All containers/foods will be thoroughly labeled & Rotated.

24/7

9. Will all produce be washed prior to use? (sect. 175) Yes ☒ No ☐ NA ☐
If no, why? _____

10. Describe the procedure to minimize the amount of time potentially hazardous foods will be kept in the temperature danger zone (41°F-135°F) during preparation. (sect. 189)

Hot wells will be held outside of TDZ and chilled properly when not in use.

11. Provide a list of the types of food that will need to be thawed before cooking and the process that will be used to thaw the food. (e.g. frozen meat) (sect. 199)

PROCESS	TYPES OF FOOD
Refrigeration	Steak, cod
Running water less than 70°F	Steaks
Microwave as part of the cooking process	Frozen French Fries
Cook from frozen	Frozen corn, Frozen Lima beans, Frozen Peas
Other (describe)	

River

12. Provide a list of the types of food that will need to be cooled and the process that will be used to cool each of these foods. (e.g. leftovers). (sects. 189, 190)

PROCESS	TYPES OF FOOD
Shallow pans under refrigeration	Lettuce, produce
Ice and water bath	Scallops, mussels
Reduced volume (quartering a large roast)	
Ice paddles	Sauces, soups, stocks
Rapid chill devices (blast freezer)	
Other (describe)	

13. What procedures will be in place to ensure that foods are reheated to 165°F or above? (sect. 188)

Thermometer check

rapid heat?

14. Will a buffet be served? Yes ☒ No ☒ NA ☒ If yes, who will be responsible for ensuring that the buffet is protected from consumer contamination? (sect. 181)

HOT AND COLD HOLDING

15. Will "Time as a Public Health Control" (see sect. 193) be used for potentially hazardous food(s) (either hot or cold)? Yes ☒ No ☒ NA ☒ Note: These procedures must be submitted and approved before their use.

16. Will raw animal food(s) will be offered to the public in an undercooked form (sushi, rare hamburgers, eggs over easy, made from scratch Caesar dressing, etc.)? Yes ☒ No ☒ NA ☒ If so, please attach your consumer advisory statement. (sect. 196)

17. Who (line cook, kitchen manager, etc.) will be assigned the responsibility of taking food temperatures and at what steps will temperatures be taken (cooking, cooling, reheating, and hot holding)? (sect. 119)

Kitchen Manager - during cooking & cooling - all steps of temp change

18. Describe how cross-contamination of raw meats and ready-to-eat foods will be prevented in a refrigeration unit(s) (i.e. walk in coolers, under the counter coolers). (sect. 173)

Produce will be stored properly - produce on top - raw on bottom - everything has a dedicated space

19. Describe the storage of different types of raw meat and seafood in the same unit, and how cross-contamination will be prevented. (sect. 173)

Red meats and Seafood will be stored separately

SANITIZATION

20. Who will be assigned the responsibility of ensuring the correct amount of sanitizer will be used? (sect. 119)

Kitchen Manager, Sous Chef, Executive Chef

21. What type of chemical sanitizer(s) will the facility use? (sect. 294)

Cintas

9-11

22. Will the facility have test kits/papers on site for all types of chemical sanitizers? (sect. 291)

auto check

yes

Hand?

Yes ☒ No ☐ NA ☐

23. How will cooking equipment, cutting boards, counter tops and other food contact surfaces which cannot be submerged in a sink or put through a dishwasher be sanitized? (sect. 303)

Every piece of equipment will be submerged
or ran through dishwasher all fit?

POISONOUS OR TOXIC MATERIALS AND PERSONAL CARE ITEMS

24. Where will poisonous or toxic materials be stored (including the ones for retail sale)? (sect. 439)

map sink room

25. Will the facility use a hand sanitizer? (sect. 131) Yes ☒ No ☐ If so, what brand? GINTAS

26. Will the facility ensure that insecticides and rodenticides are "Approved for Use in Food Establishments" and that they are applied in a safe manner? (sect. 119) yes - Black Diamond

27. Will all spray bottles be clearly labeled? (sect. 438) Yes ☒ No ☐

28. Where will first aid supplies be stored? (sect. 421) office

MISCELLANEOUS

29. Will any part of the retail food establishment open directly into any part of any living or sleeping quarters? (sect. 423) Yes ☐ No ☒ NA ☐

30. Has the facility registered or applied for a permit from the regulatory authority? (sect. 107) Yes ☐ No ☒

(The rest of this page was intentionally left blank)

The following list of questions should be generally completed by the architect/contractor/engineer.

WAREWASHING/DISHWASHING

31. Dishwashing methods (sect. 269) (check one or both): 3 Compartment Sink ☒ Dishmachine ☒
32. If a 3 compartment sink is used, which sanitizing method will you use: ~~Hot Water~~ Chemical ☒?
33. If a dishmachine is used, which sanitizing method will you use: Hot Water ☐ Chemical ☒?
- If hot water, do you have a booster heater? Yes ☐ No ☐ NA ☒
- If hot water, how will you ensure that the unit is sanitizing the utensils? (sects. 258, 303) N/A
34. Does your chemical dishmachine have an alarm that indicates when more chemical sanitizer needs to be added? (sect. 281) Yes ☒ No ☐
35. What type of alarm will be used to detect when the sanitizer is too low? Sound ☐ Visual ☒
36. Can the largest piece of equipment be submerged into the 3 compartment sink or dishmachine? (sect. 233) Yes ☒ No ☐ NA ☐
37. Does the facility plan to use alternative manual warewashing equipment? (sect. 233) Yes ☐ No ☒ NA ☐
If yes, please submit your procedure for review.

38. Does your facility have enough drainboards/utensil racks/carts for the air drying of equipment and utensils for either the 3 compartment sink or the dishmachine? (sect. 289) Please describe below.

yes- multiple locations of drying racks

WATER SUPPLY

39. Is the water supply public ☒ or private ☐? If public, skip question #40.
40. If private, has the source been tested? (sect. 327) Yes ☐ No ☐
If so, when was the last test _____ and did you send us a copy of the lab results? Yes ☐ No ☐

WASTE WATER/SEWAGE DISPOSAL

41. Is the sewage disposal system public ☒ or private ☐? If public, skip question #42.
42. Has the waste treatment system been approved by the state or local septic inspector? (sect. 376) Yes ☐ No ☐
Please provide a copy of the approval.

PLUMBING

43. Are hot and cold water fixtures provided at every sink? (sect. 330) Yes ☒ No ☐

44. If a water supply hose is to be used for potable water, is it made from food-grade materials? (sect. 364)
Yes ☒ No ☐

45. What is the recovery time, volume, and capacity of the hot water heater? (sect. 329) _____

5.6 / GPM - Navien NPE - 240A

46. The following technical information is needed on the proposed plumbing. This section is best completed by a licensed plumber, or engineer. (sect. 336)

Fixture	Water Supply					Sewer Disposal		
	AVB	PVB	VDC	HB	Air Gap	Air Break	Air Gap	Direct Connect
Dishwasher								
Ice Machine(s)								
Mop/Service Sink								
3 Compartment Sink								
2 Compartment Sink								
1 Compartment Sink								
Hand Sink(s)								
Dipper Well								
Hose Connections								
Asian Wok/Stove								
Toilet(s)								
Kettle(s)								
Thermalizer								
Overhead Spray Hose								
Other Spray Hose(s)								
Other:								
Other:								
AVB=Atmospheric Vacuum Breaker				HB=Hose Bib Vacuum Breaker				
PVB=Pressure Vacuum Breaker				VDC=Vented Double Check Valve				

47. Has contact been made to the municipality to determine if a grease trap is required? Yes ☒ No ☐ NA ☐

48. What would be the frequency of cleaning for the grease trap? (sect. 378)

Twice Weekly

HANDWASHING/TOILET FACILITIES

49. Handwashing sinks are required in each food preparation and dishwashing area. (sect. 344)

How many handsinks will be provided? 34

50. Are all toilet room doors self-closing where applicable? (sect. 352) Yes ☒ No ☐

51. Are all toilet rooms equipped with adequate ventilation? (sect. 309) Yes ☒ No ☐

ROOM FINISH SCHEDULE (What the interior of the facility will look like.)

52. Please indicate which materials (i.e. quarry tile, stainless steel=SS, plastic cove molding, etc.) will be used in the following areas. (sect. 402)

AREA	FLOOR	COVING	WALL	CEILING
KITCHEN	Concrete	Vinyl	FRP/Stainless/Dry Wall	Exposed
CONSUMER SELF SERVICE SERVING LINE	N/A	N/A	N/A	N/A
BAR	Concrete	wood	drywall	Exposed
FOOD STORAGE	Concrete	Vinyl	Drywall	Exposed
OTHER STORAGE	wood	wood	drywall	drop ceiling
TOILET ROOMS	Tile	Tile	tile/drywall	wood
GARBAGE STORAGE	Rolling trash out on cart when full			
MOP/SERVICE SINK AREA	concrete	N/A	FRP/Drywall	Exposed
DISHWASHING	concrete	Vinyl	FRP	Exposed
OTHER				
OTHER				

PERSONAL BELONGINGS

53. Are separate dressing rooms/lockers provided? (sect. 417) Yes ___ No ___ NA X

54. Describe the storage location for employees' coats, purses, medicines and, lunches. (sects. 418, 422)

N/A all personal belongings ~~do not come in~~ ✓ phones

55. Where is the designated area for employees to eat, drink, and use tobacco? (sect. 136) Eat / Drink - N/A

only open for dinner - eating after shift - if eating, hallway. Smoking

EQUIPMENT

56. Will all of the equipment meet the design and construction for the American National Standards Institute (ANSI) standards or meet section 205? Yes X No ___

57. Will the utensils and food storage containers be made from food-grade quality materials? (sect. 205) Yes X No ___

58. Will any pieces of used equipment be utilized? (sect. 106) Yes ☒ No ☐ NA ☐

If so, please list equipment types: Hobart Mixer, Salad Station

59. Is the ventilation hood system sufficient for the needs of the facility? (sect. 307) Yes ☒ No ☐ NA ☐

60. Will all of the equipment used for the storage of potentially hazardous foods be able to meet the minimum temperature requirements (frozen food 0°F, cold food 41°F, hot food 135°F)? Yes ☒ No ☐ NA ☐

61. Please list equipment types for the hot and cold holding of foods; also during serving or transporting. (sect. 187)

Hot wells, Cold wells / Coolers, Freezers, etc.

62. Will each refrigeration unit have a thermometer? (sect. 256) Yes ☒ No ☐

63. What types of counter protective guards for food (sneeze guards) will be used for consumer self-service? (sect. 179)

No buffet or Salad bars

INSECT AND RODENT HARBORAGE

64. Will all outside doors be self-closing, when applicable, and rodent/insect proof? (sect. 413) Yes ☒ No ☐

65. Will screens be provided on any open windows/doors to the outside? (sect. 413) Yes ☐ No ☒

66. Will air curtains be installed (made from either plastic or mechanical); if so, where on outer openings? (sect. 413)

NO

67. Will all pipes and electrical conduit chases be sealed (i.e. ventilation systems, exhaust and intake be protected)? (sect. 414) Yes ☒ No ☐

68. Is the area around the building clear of unnecessary debris, brush, and other harborage conditions? (sect. 426) Yes ☒ No ☐

69. Do you plan to use a pest control service? Yes ☒ No ☐ Frequency quarterly Company Black Diamond

REFUSE AND RECYCLABLES

70. Describe the surface (for refuse/recyclables) that the outside dumpster will be located on? (sect. 382)

Pavement

71. Where will recyclables be stored prior to pick-up? N/A

LIGHTING

72. What are the foot candles of light for the following areas? (sect. 411)

Food prep areas 10

Dishwashing areas 10

Dry storage areas 10

Restrooms and walk-in refrigeration units 10

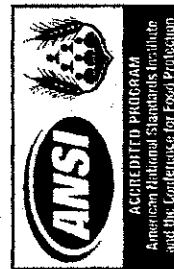
FC

ServSafe
National Restaurant Association

ServSafe® CERTIFICATION

AARON FLANAGAN

for successfully completing the standards set forth for the ServSafe® Food Protection Manager Certification Examination,
which is accredited by the American National Standards Institute (ANSI)-Conference for Food Protection (CFP).



#0655

152
CE
NUMBER

10667

EXAM FORM NUMBER

12/11/2018

DATE OF EX
Local laws apply. Che

12/11/2023

DATE OF EXPIRATION
agency for recertification requirements.

Sherm
Ex

Sherm
Association Solutions



In accordance with M
group

and the ServSafe logo are trademarks of the NRAEF, National Restaurant Association® and the arc design

Contact us with questions at 233 S. Wacker Drive, Suite 3600, Chicago, IL 60606-6383 or ServSafe@restaurant.org.

Anticipated Volume of Food

- 3 table rotations Monday-Thursday
- 3.5 table rotations Friday-Saturday
- Closed Sundays
- Seating Capacity: 109
- ~300 people served per day
- 2-3 trucks a week
- We will NOT be storing mass amounts of food
- Multiple trucks/week ensures quality and freshness of food
- Food, temp logs, and regular inventory/sales tracking will ensure Board and You Bistro knows exactly what is/is not selling so that if adjustments need to be made we can do so.

Bistro & Wine Bar

CHEF INSPIRED CREATIONS &
CRAFTED COCKTAILS



SMALL PLATES

CHARCUTERIE & FROMAGE | 14

This is where it all started! Sean's selection of the finest cured meats and cheeses from around the world

P.E.I. MUSSELS | 12

Bacon, bourbon & chili broth, served with toast points

BOURGEOIS GRILLED CHEESE | 10

Prosciutto, arugula, aged English cheddar, brie & fig jam on sourdough bread

FRIED GOAT CHEESE | 12

Sun-dried tomato pesto, whipped goat cheese with honey & chives, balsamic reduction

CRISPY CAULIFLOWER | 9

Bacon, bourbon & chili broth, served with toast points

PISTACHIO ENCRUSTED SCALLOPS | 14

Carrot & pea purees, bacon balsamic jam

Salad & Soups

Protein addition: grilled chicken +6 | salmon +8
Hanger Steak +12

CAESAR | 12

Romaine hearts, house made Caesar dressing, shaved parmigiano-reggiano & croutons

WEDGE | 11

Iceberg lettuce, bleu cheese dressing, tomato confit & applewood smoked bacon

HARVEST | 12

Kale, radicchio, candied pecans, strawberries, blackberries, pickled red onions, watermelon radish, goat cheese, balsamic reduction & blackberry gastrique

CHARCUTERIE SALAD | 14

Our nod to the classic Chef salad, only way more refined! Spring mix, endives, prosciutto, peppered salami, blueberry goat cheese, manchego. Served with a honey lavender dressing

MEXICAN STREET CORN SOUP | 7

Jalapeno crème fraiche, cotija, crumbled bacon

Entrees

FILET MIGNON | 38

Smoked gruyere mashed potatoes, prosciutto wrapped asparagus, port demi-glace, topped with choice of brie, bleu cheese or parmigiano-reggiano

HANGER STEAK | 28

Maitre d' compound butter, fries, cauliflower puree

FISH & CHIPS | 18

Beer battered cod loins, caper tater sauce, bleu cheese slaw, fries

AIRLINE CHICKEN | 19

Sun-dried tomato pesto cream sauce, roasted broccoli, peppers, onions & mushrooms

PAN SEARED SALMON | 24

Orange & sweet soy emulsion, sesame quinoa salad, glazed brussels sprouts

PORK RIBEYE | 28

Maple sweet potato puree, succotash, apple chutney

FOUR CHEESE PASTA | 18

Bucatini pasta, ricotta, boursin, aged English cheddar, parmigiano-reggiano, spinach, sun-dried tomatoes

BISTRO BURGER | 12

1/2lb Certified angus beef, bacon balsamic jam, gruyere, hot & sweet fried pickles, jalapeno aioli, brioche bun

Housemade desserts

BLUEBERRY PIE BAR | 9

Served with lemon curd and vanilla ice cream

MARSCAPONE CHEESECAKE | 9

Strawberry sauce and a dark chocolate almond crumble

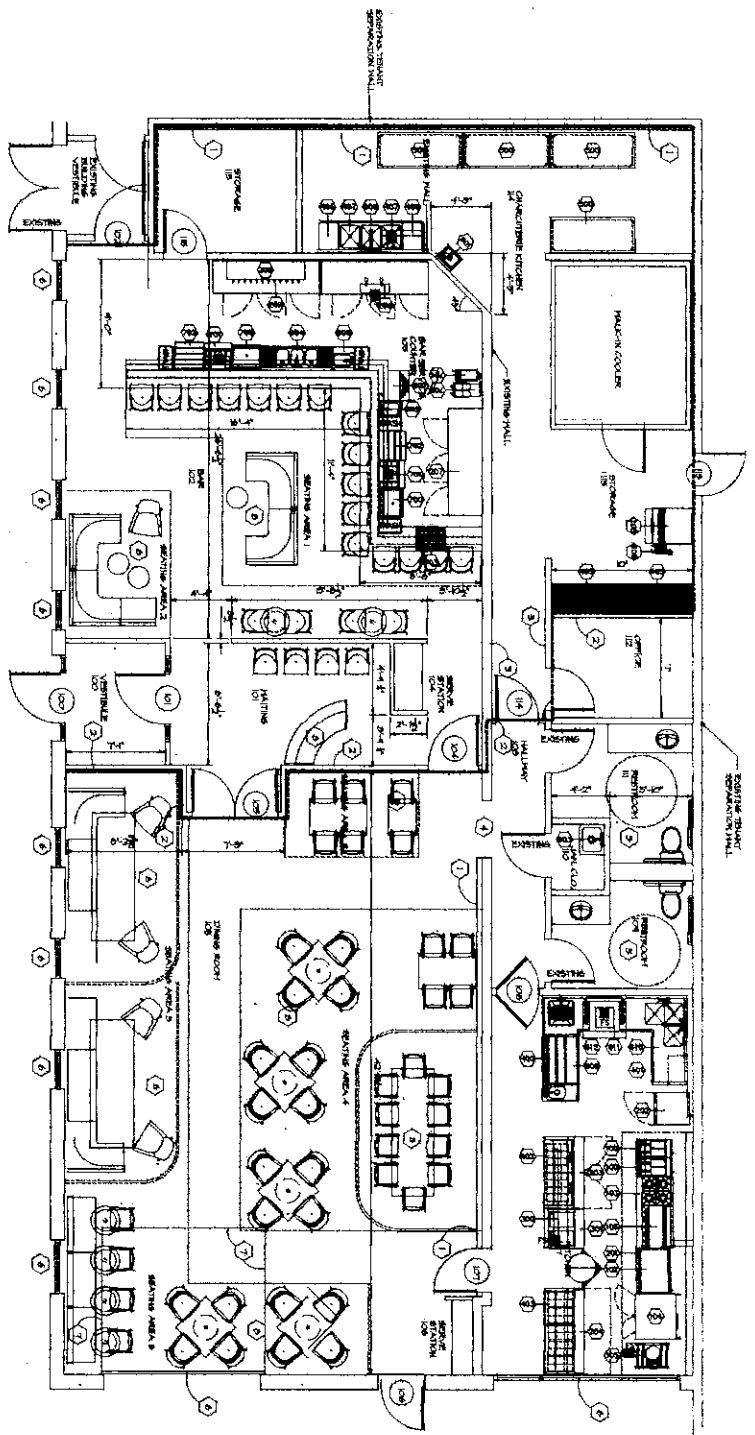
POTS DE CRÈME FLIGHT | 9

Chocolate, salted caramel bourbon & White chocolate raspberry

portioning sauces/dressings = 7 day max

Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

TENANT SPACE FLOOR PLAN SCALE: 1/4" = 1'-0"



GENERAL PLAN NOTES

1. ALL DIMENSIONS ARE TO FACE OF GRID LINES AND WALLS, AND TO FACE OF PARTITION WALLS.
2. ALL DIMENSIONS ARE TO FACE OF GRID LINES AND WALLS, AND TO FACE OF PARTITION WALLS.
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10. ALL DIMENSIONS ARE TO FACE OF GRID LINES AND WALLS, AND TO FACE OF PARTITION WALLS.

Keyed Plan Notes

1. 204 REMAINING IN PLACE AT EXISTING WALL, DOOR AND PARTITION.
2. 204 REMAINING IN PLACE AT EXISTING WALL, DOOR AND PARTITION.
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9. 204 REMAINING IN PLACE AT EXISTING WALL, DOOR AND PARTITION.
10. 204 REMAINING IN PLACE AT EXISTING WALL, DOOR AND PARTITION.

Sheet
A-1
Of 10 Sheets

DATE: 08-28-2008
TIME: 11:47
BY: JLM
CHECKED BY: JLM
SCALE: 1/4" = 1'-0"

TENANT FINISHES
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NEW ALBANY, INDIANA

Lynn H. Armstrong & Associates, PC - Architects
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New Albany, Indiana 47150
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Drawing No: [Number]

Scale: 1/4" = 1'-0"

Cook Rite

BY ATOSA

ATOSA USA

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Fryers

MODELS:

ATFS-40 / ATFS-50 / ATFS-75

Standard Features

- Stainless steel exterior and interior
- Welded stainless steel tank
- Heavy duty burners with a standing flame, standby pilots
- High quality thermostat maintains select temperature automatically between 200°F-400°F
- Oil cooling zone in the bottom of the tank captures food particles and extends oil life
- Safety valve with an automatic voltage stabilizing function
- Self-reset high temperature limiting device
- Two (2) Nickel plated baskets with coated handles standard
- Wire mesh crumb screen and basket hanger standard
- Available in Natural & Propane Gas
- 3/4 " NPT rear gas connection and regulator
- Four (4) Casters standard

Accessories:

- Four (4) Legs

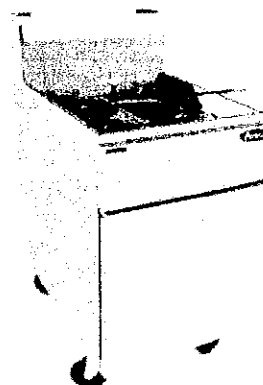
ATFS-40



ATFS-50



ATFS-75



1 YR WARRANTY ON ALL PARTS AND LABOR (US ONLY)
 5 YEARS OIL TANK WARRANTY



ETL Intertek
 LISTED PRODUCT
 ETL Intertek
 LISTED PRODUCT



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15

Cook Rite
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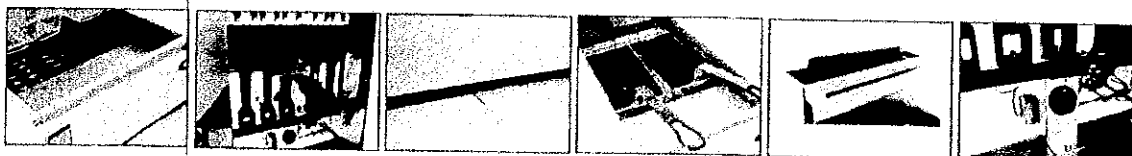
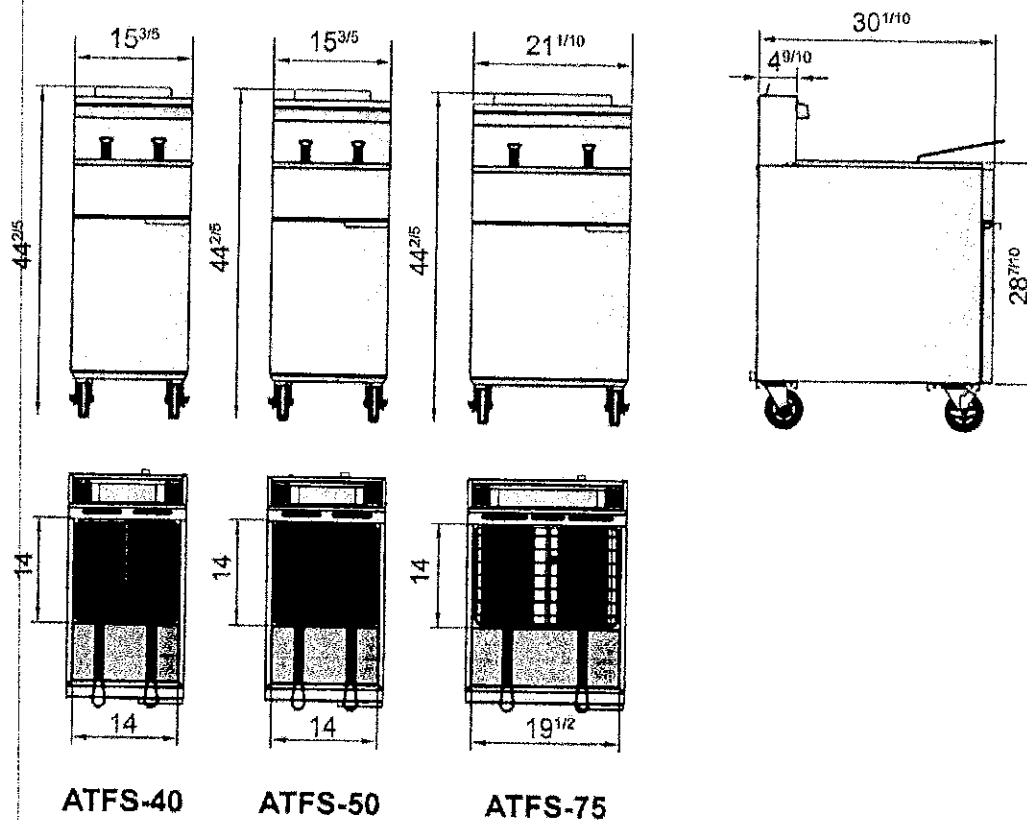
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 Massachusetts, New Jersey, Ohio, Texas, Washington

SPECIFICATIONS

Models	Burners and Control Method	Gas type	Intake-tube pressure (in.W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Regulator	Basket Dimensions	Net weight (LBS)	Gross weight (LBS)
ATFS-40	3 Burners Independent Manual Control	NG	4	34,000	102,000	4" w.c.	13 ^{11/16} x 6 ^{1/2} x 5 ^{1/16}	131	159.6
		LP	10	30,000	90,000	10" w.c.			
ATFS-50	4 Burners Independent Manual Control	NG	4	34,000	136,000	4" w.c.	13 ^{11/16} x 6 ^{1/2} x 5 ^{1/16}	143	171.1
		LP	10	30,000	120,000	10" w.c.			
ATFS-75	5 Burners Independent Manual Control	NG	4	34,000	170,000	4" w.c.	13 ^{11/16} x 9 ^{1/16} x 5 ^{1/16}	168	199.5
		LP	10	30,000	150,000	10" w.c.			

PLAN VIEW



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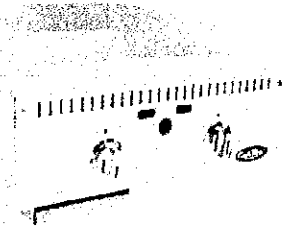
California, Colorado, Florida, Georgia, Illinois,
Massachusetts, New Jersey, Ohio, Texas, Washington

MODELS:

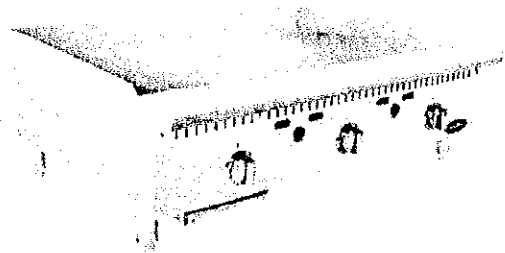
ATTG-24 / ATTG-36 / ATTG-48

Thermostatic Griddles

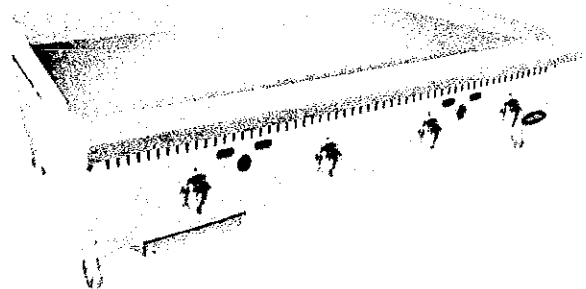
ATTG-24



ATTG-36



ATTG-48



Standard Features

- Stainless steel exterior & interior
- Stainless steel grease drawer
- Heavy duty 1" thick polished steel griddle plate
- 25,000 BTU burners per 12" section with standby pilots
- Independent manual controls for each 12" section
- Stainless steel legs standard
- 3/4" NPT rear gas connection and regulator standard



1 YR WARRANTY ON ALL PARTS AND LABOR (US ONLY)



California Air
Resources Board
Type ICS-128
Type ICS-128
Type ICS-128



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11

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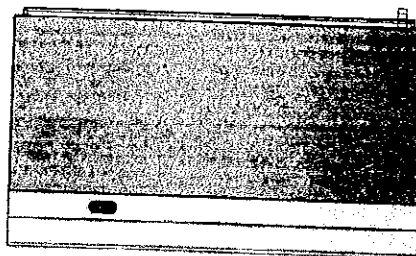
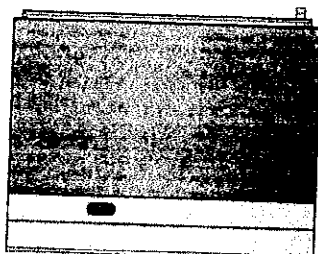
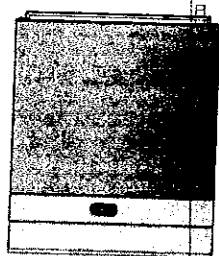
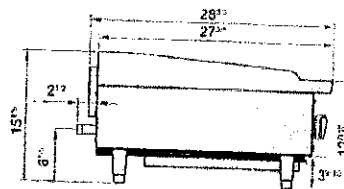
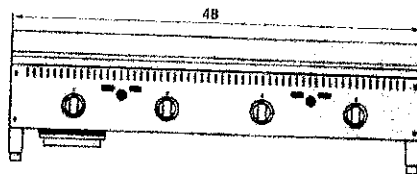
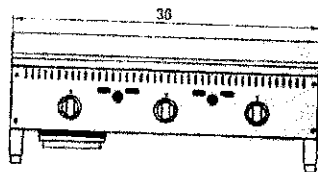
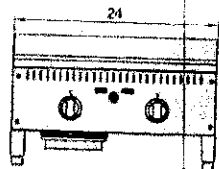
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SPECIFICATIONS

Models	Burners and control method	Gas type	Intake-tube pressure (in. W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Regulator	Work area (inch)	Net weight (lbs)	Gross weight (lbs)
ATTG-24	2 Burners Independent Manual Control	NG	4	25,000	50,000	4" w.c.	23 ⁹ / ₁₆ × 19 ⁹ / ₁₆	160.9	195
		LP	10	25,000	50,000	10" w.c.			
ATTG-36	3 Burners Independent Manual Control	NG	4	25,000	75,000	4" w.c.	35 ⁷ / ₁₆ × 19 ⁹ / ₁₆	229	280.9
		LP	10	25,000	75,000	10" w.c.			
ATTG-48	4 Burners Independent Manual Control	NG	4	25,000	100,000	4" w.c.	47 ⁹ / ₁₆ × 19 ⁹ / ₁₆	294.5	415
		LP	10	25,000	100,000	10" w.c.			

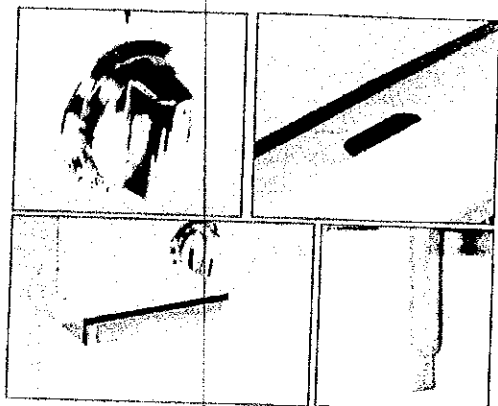
PLAN VIEW



ATTG-24

ATTG-36

ATTG-48



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Gas Ranges

(4, 6, & 10 Burner models)

Standard Features

- Stainless steel exterior including front, back sides, kick plate, back guard and over shelf
- Heavy duty 12" X 12" removable, cast iron top grates
- Drip tray provided under burners to catch grease drippings
- 25,000 BTU top burners & 27,000 BTU oven burners
- Oven temperature range between 175°F to 550°F
- Standing pilot for open top burners
- Oven pilot with 100% safety shut off
- Enamel interior oven for easy cleaning
- Multiple position oven rack guides
- One (1) chrome oven rack per oven standard
- Available in Natural and Propane
- 3/4" NPT rear gas connection and regulator provided
- Four (4) casters standard

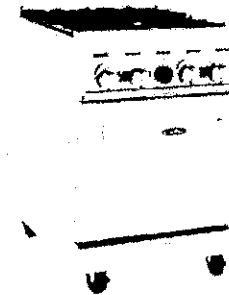
Optional Accessories

- Leg kit part #: 301110006

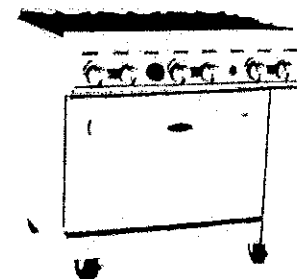
MODELS:

ATO-4B/ATO-6B/ATO-10B

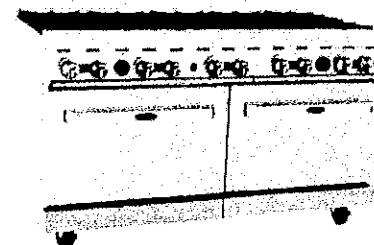
ATO-4B



ATO-6B



ATO-10B



1 YR WARRANTY ON ALL PARTS AND LABOR (US ONLY)



ETL Intertek
1002825



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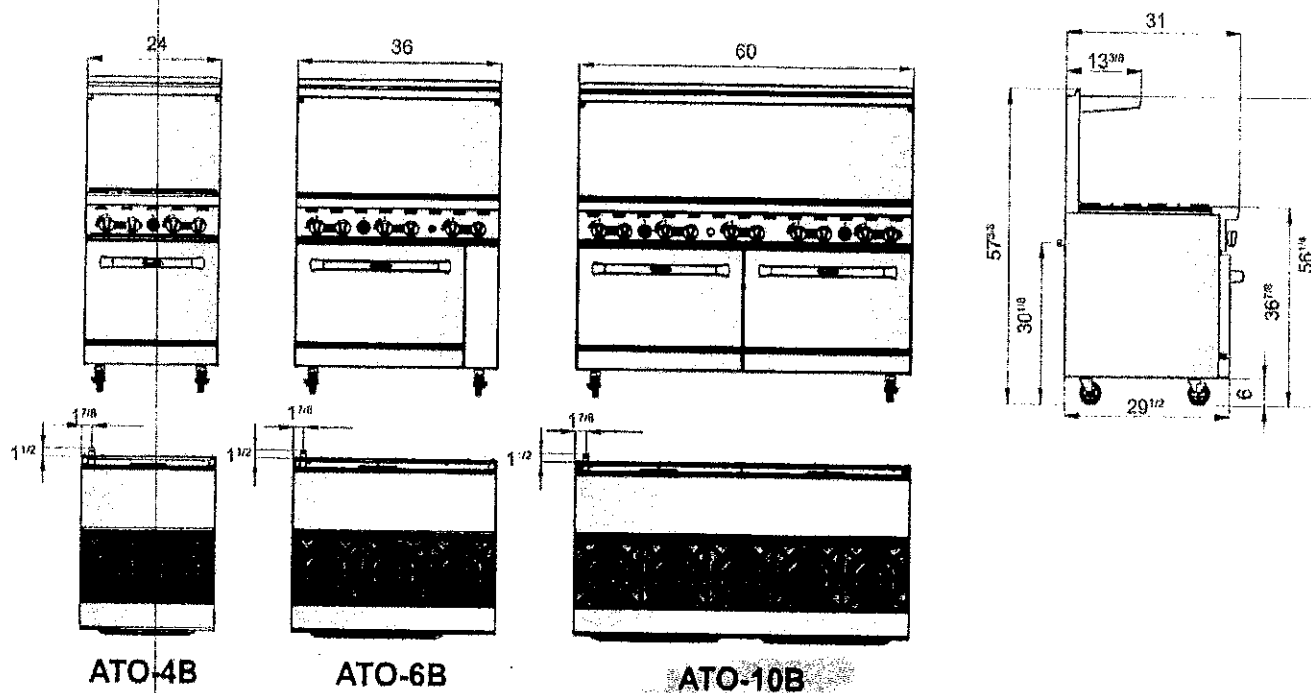
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SPECIFICATIONS

Model	Gas type	Ignition	Burner name	Per BTU B.T.U./h	Number of Burners	Total BTU B.T.U./h	Oven size(Inch)	Valve types	Net weight (lbs)	Gross weight (lbs)
ATO-4B	NG	Manually	Hot plates	25,000	4	124,000	20×26×14	Pilot light	326.1	427.5
			Oven	24,000	1					
	LP	Manually	Hot plates	23,000	4	116,000				
			Oven	24,000	1					
ATO-6B	NG	Manually	Hot plates	25,000	6	177,000	26 ¹ / ₂ ×26×14	Pilot light	440	567.9
			Oven	27,000	1					
	LP	Manually	Hot plates	23,000	6	165,000				
			Oven	27,000	1					
ATO-10B	NG	Manually	Hot plates	25,000	10	304,000	26 ¹ / ₂ ×26×14	Pilot light	732	897.3
			Oven	27,000	2					
	LP	Manually	Hot plates	23,000	10	284,000				
			Oven	27,000	2					

PLAN VIEW



Cook Rite



TILTING TABLE TOP KETTLES

ELECTRIC MODEL TDB/6-10

Kettle shall be a Groen Model TDB/6-10 quart stainless steel self-contained steam jacketed unit, with an electric heated steam source contained within the unit.

CONSTRUCTION: Kettle shall be of 304 stainless steel, solid one-piece welded construction. The console and all exposed surfaces shall be stainless steel. Unit shall be furnished with a reinforced bar rim with a welded-in butterfly shaped pouring lip for pouring control and durability. The operating handle lug shall be on the right side. Compact steam generator and base gives unit an overall width of only 19 inches. Base designed for countertop, table or stand mounting. Faucet bracket is standard and mounted on the trunnion support.

FINISH: Interior of kettle shall be polished to a 180 emery grit finish. Exterior of kettle shall be finished to a bright high buff finish, ensuring maximum ease in cleaning and maintaining brilliant appearance.

ASME CODE, UL LISTING, CRN REGISTERED: Unit shall be ASME shop inspected, stamped and National Board registered for operation up to a maximum working pressure of 50 PSI. Unit shall be UL listed for sale in U.S.A. and Canada. Unit shall be registered in Canada with CRN number.

SANITATION: Unit shall be designed and constructed to meet NSF requirements and NSF listed.

COVER: Optional. One piece lift-off cover available.

SELF CONTAINED STEAM SOURCE:

Kettle shall have a 4KW electrically heated self-contained steam source to provide kettle temperatures of 150°F to approximately 295°F. Unit shall be factory charged with chemically pure water and rust inhibitors, to ensure long life and minimum maintenance.

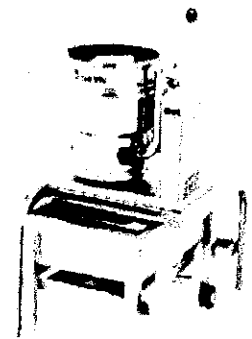
CONTROLS: Controls shall include a thermostat, built in contactor, pressure gauge, water sight glass and heating indicator light.

SAFETY SYSTEMS: Kettle shall have safety tilt cut-off, pressure relief valve, high limit pressure switch, low water cut-off and 24 volt control system.

PERFORMANCE FEATURES: Unit shall be thermostatically controlled to automatically shut off when desired temperature is reached and to turn on when product temperature falls below desired setting. Unit is designed to make it easy for one person to precisely tilt kettle, when filled to capacity. Pouring height allows filling of 6" high pans on the table top.

INSTALLATION: Single electrical connection required. Specify 208 or 240 Volt, single phase only. Four mounting bolts required for base.

ORIGIN OF MANUFACTURE: Designed and manufactured in the United States.



OPTIONS/ACCESSORIES:

- ☐ Etch marks, gallons
- ☐ Etch marks, liters
- ☐ Correctional package
- ☐ 316 stainless steel liner
- ☐ Single pantry faucet
- ☐ Double pantry faucet
- ☐ Single pantry pre-rinse
- ☐ Double pantry pre-rinse
- ☐ Basket insert
- ☐ Nylon basket liner
- ☐ Liner retaining ring
- ☐ Lift off cover
- ☐ Cover holder
- ☐ Cover strainer
- ☐ Stand
- ☐ Drain cart
- ☐ Cart plumbing kit

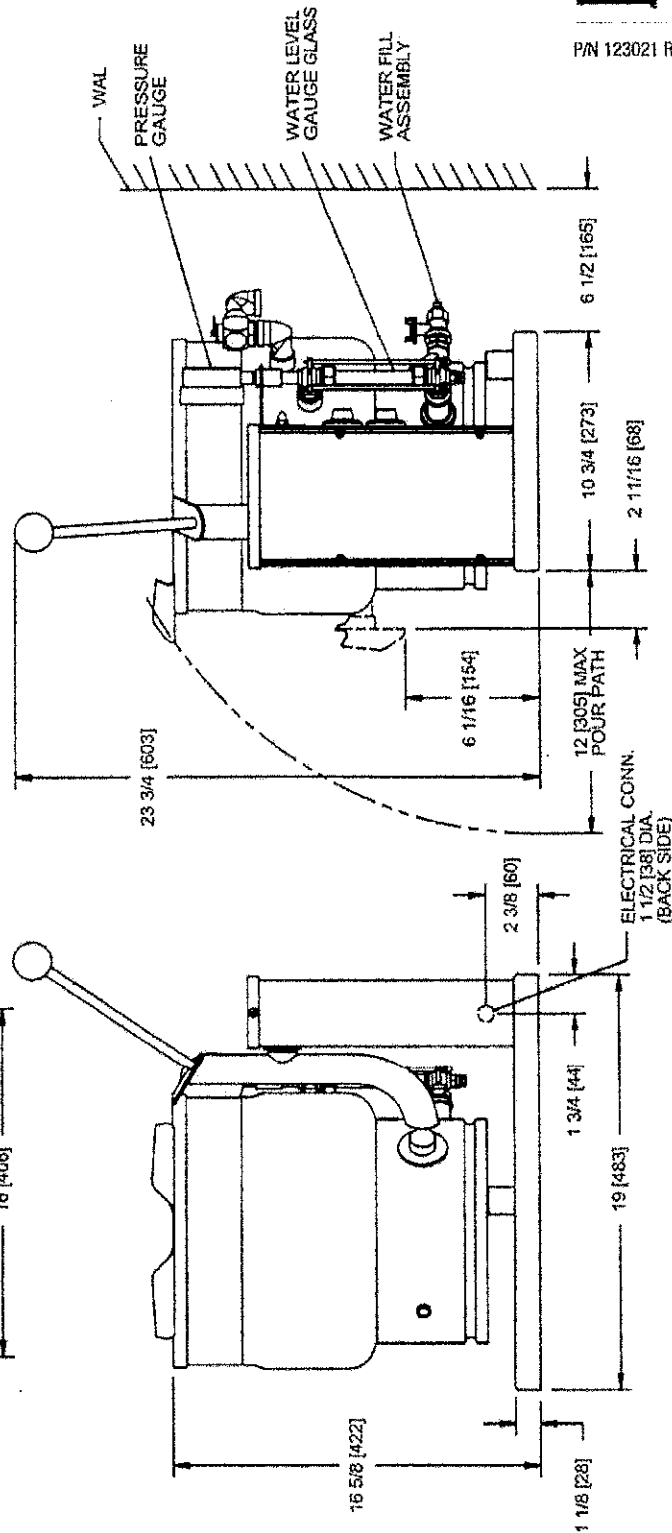
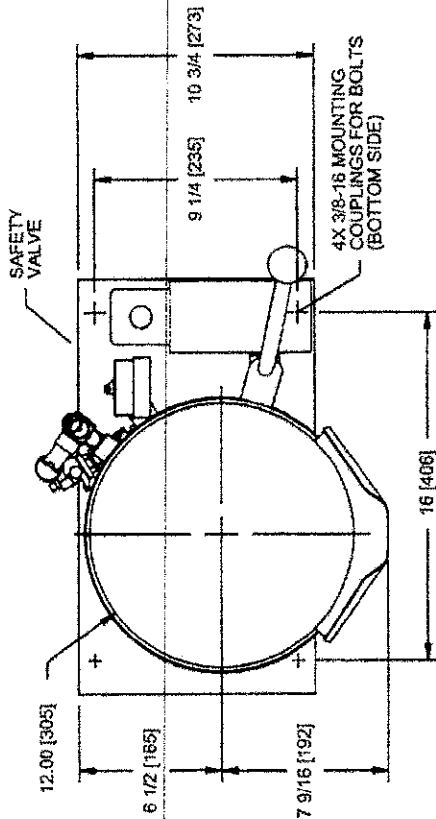


P/N 123021 REV A

NOTES:

1. STANDARD OPERATING VOLTAGE
208V OR 240V SINGLE PHASE.
2. DIMENSIONS IN BRACKETS [] ARE MM.

ELECTRIC SERVICE REQUIREMENTS				
VOLTS	PHASE	HZ	KW	AMPS
208	1	60	3	15
240	1	60	4	17



GROEN®

Table Top Kettles models TS/9 & TS/9S (with Optional Drain Cart)

Description

Stand shall be a Groen Size _____ (specify size 1 - 5) Model TS/9 (stand only) or Model TS/9S (with drain cart) stainless steel open leg support stand, per Bulletin 140851 as follows:

Kettle Stand Construction

Stand shall be manufactured from type 304 stainless steel with heavy duty 1 1/2" square tubing open leg frame, with 18" high, heavy gauge deck for ergonomic equipment mounting. Stand legs provided with 1" adjustable bullet feet.

Drain Cart Construction

TS/9S Models include a separate drain cart designed to stow under the kettle support stand and pull out for easy product transfers into steamer pans, stock pots or buckets, plus the safe and easy draining of cleaning water. Drain cart shall include a large 6" deep basin with high volume drain to a fixed lower drain pan. Rear leg casters and front leg glides provide easy movement and stability. A removable front hinged splash shield serves as a drain basin and work surface.

Finish

All stand surfaces shall be polished to a uniform No. 4 finish ensuring maximum ease in cleaning and maintaining brilliant appearance.

Sanitation

Kettle stand and drain cart stand shall be designed and constructed to meet known health department and sanitation codes and be NSF listed.

Installation

Model TS/9S stands with separate drain cart have a 1 1/2" drain connection for routing waste water to a nearby floor sink or waste water drain.

Options/Accessories

- ☐ Stands available with casters [TS/9 only]
- ☐ Double kettle stand (Bolt two TS/9 stands together)
- ☐ Drain installation kit [TS/9S]
- ☐ Flanged feet

Origin of Manufacture

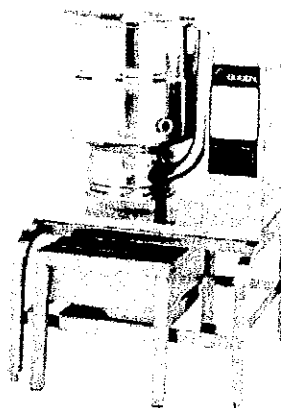
Support stand shall be designed and manufactured in the United States.

Stand Order Guide

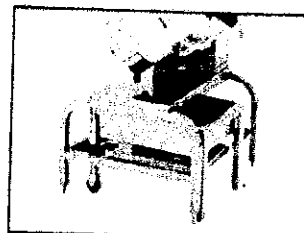
Use this table when ordering a stand for table top equipment.

For Equipment		Order Stand No.	
Model	Size	Stand Only	Stand w/Drain Cart
TDB/6	10 Qt.	TS/9-1	TS/9S-1
TDB/7 or TDB/C	20 Qt.	TS/9-2	TS/9S-2
TDB/7 or TDB/C	40 Qt.	TS/9-2	TS/9S-2
TDH or TDH/C	20 Qt.	TS/9-3	TS/9S-3
TDH or TDH/C	40 Qt.	TS/9-3	TS/9S-3
TD/FPC	10 Gal.	TS/9-4	TS/9S-4
TDB/7, TA/2	20 Qt.	TS/9-5	TS/9S-5
TDB/7, TA/2	40 Qt.	TS/9-5	TS/9S-5

Model TDB-20 quart kettle mounted on Model TS/9S-2 Stand



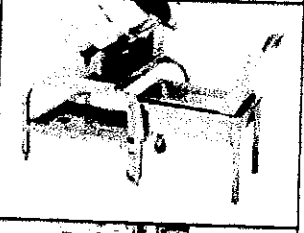
Handy drain cart pulls out to assist in product transfer and cleanup



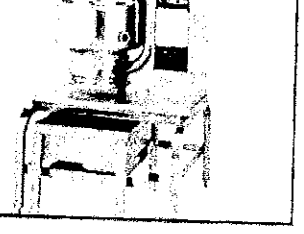
Removable splash shield hinges open to reveal 6" deep drain basin.



Sink will accept up to 6" deep steamer pans, 20 quart stock pot or colander for draining pasta.



Splash shield/cover when closed provides work surface for smaller pans, containers or bowls.



Stainless Steel Support Stands

For Table Top Self-Contained Kettles

Short Form

Groen Size _____ (specify 1-5) Model TS/9 (stand only) or Model TS/9S (with drain cart) stainless steel heavy duty open leg support stand per bulletin 140851. Kettle stand to have 1 1/2" square tube frame design; 18" high top for ergonomic equipment work height; and adjustable bullet feet. Separate drain cart (when specified) shall have large capacity 6" deep basin with rear drain, removable combination splash shield and cover, with rear casters and front leg glides for easy movement and stability. NSF listed. Made in U.S.A.

Applications

Provide proper operator work height

Assist in product transfer & cleanup

Provide access to remote floor drain

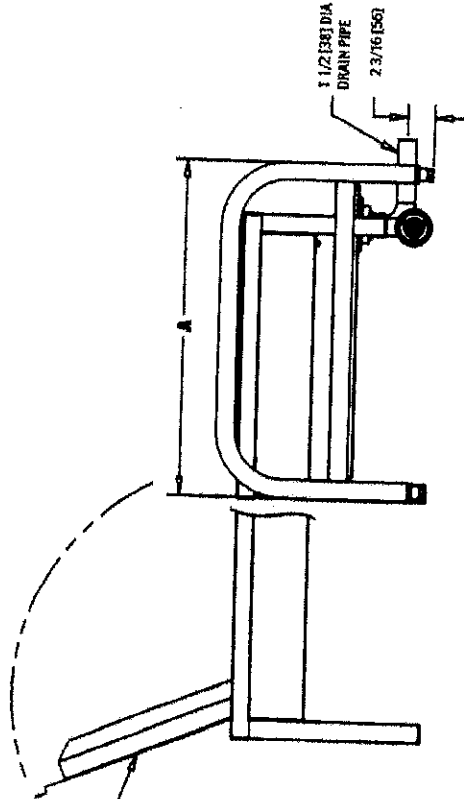
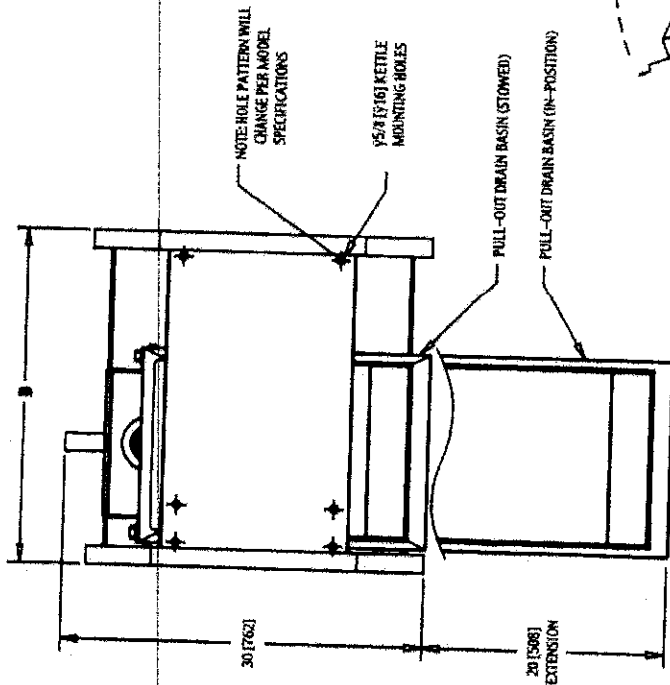
GROEN.

Models TS/9 & TS/9S (with Drain Cart)

P/N 123023 REV B

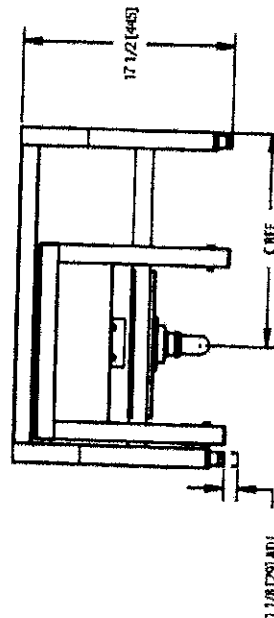
MODEL		TS/9-1		TS/9-2		TS/9-3		TS/9-4		TS/9-5	
		INCHES	MM	INCHES	MM	INCHES	MM	INCHES	MM	INCHES	MM
DIM											
A		28	711	28	711	37 3/4	959	37 3/4	959	41 1/2	1041
B		21 1/2	546	28	711	28	711	28 1/4	718	27 1/2	699
C		10 3/4	273	18 1/16	459	18 1/16	459	17 5/8	448	17	432

STAND ORDER GUIDE		ORDER STAND NO.	
FOR EQUIPMENT		STAND ONLY	STAND W/ DRAIN CART
MODEL	SIZE		
TDB/6	10 QT.	TS/9-1	TS/9S-1
TDB OR TDBC	20 QT.	TS/9-2	TS/9S-2
TDB OR TDBC	40 QT.	TS/9-2	TS/9S-2
TDB OR TDBC	20 QT.	TS/9-3	TS/9S-3
TDB OR TDBC	40 QT.	TS/9-3	TS/9S-3
TB/PTC	10 GAL	TS/9-4	TS/9S-4
TDB/TA/2	20 QT.	TS/9-5	TS/9S-5
TDB/TA/2	40 QT.	TS/9-5	TS/9S-5



RIGHT SIDE VIEW

TOP VIEW



FRONT VIEW



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Chef Supply



Cook Rite
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MODELS:

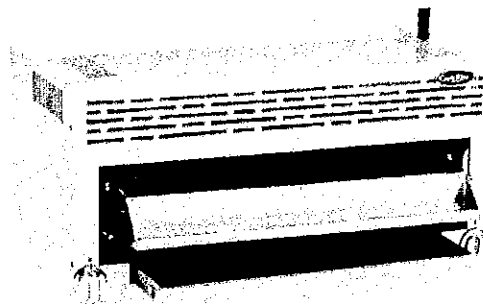
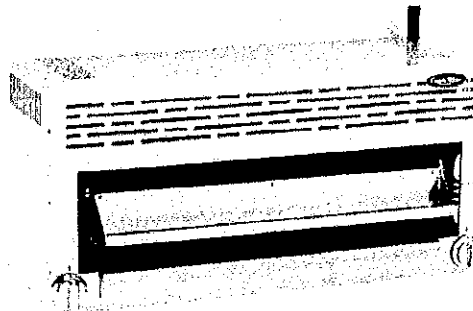
ATSB-36

36" Infrared Salamander Broiler

(Range Mount or Wall Mount)

Standard Features

- Stainless steel exterior and interior
- Dual valve controls for left and right-side independent operation
- Two (2) 21,500 BTU high efficiency ceramic infrared burners and standby pilots – totals 43,000 BTU's
- 1 minute pre-heat time
- 4 position rack adjustments on salamander broiler
- One (1) removable broiler chrome rack
- Removable crumb/grease tray
- Wall mounts directly to the wall without a mounting kit
- Range mount kits are provided with all Atosa ranges
- 3/4" NPT rear gas connection and regulator standard



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Look for the ETL
 mark on all products
 and parts. It's the
 way to know you're
 getting the best.



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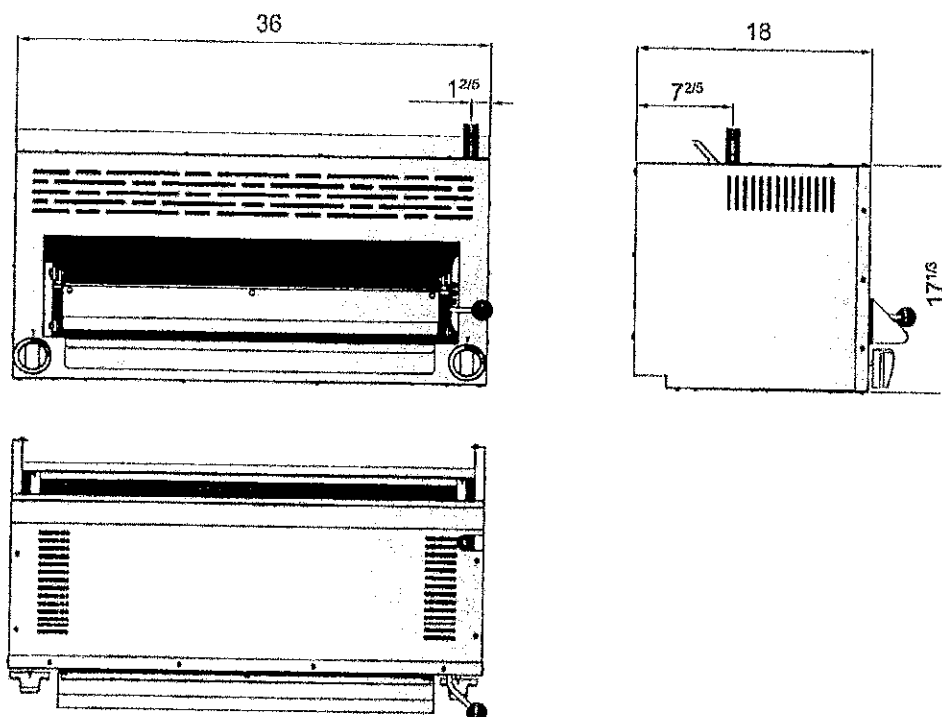
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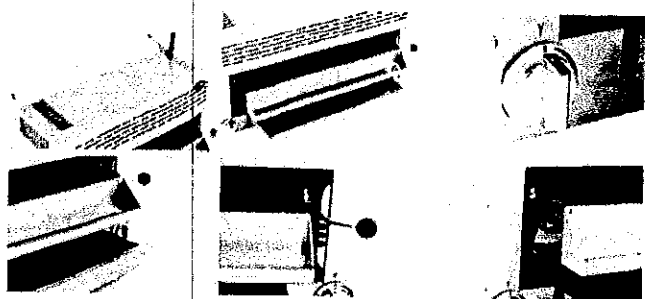
SPECIFICATIONS

Models	Burners and control method	Gas type	Intake-tube pressure (in. W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Regulator	Exterior dimensions (inch)	Net weight (lbs)	Gross weight (lbs)
ATSB-36	2 Burners Independent Manual Control	NG	5	21,500	43,000	5" w.c.	36×18×17 ^{1/8}	143.3	168.6
		LP	10	21,500	43,000	10" w.c.			

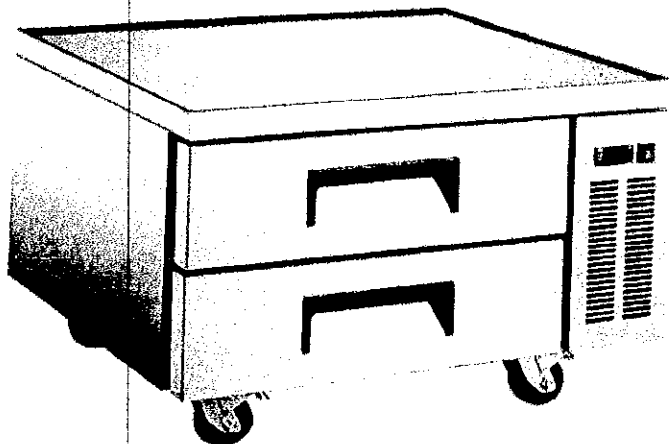
PLAN VIEW



ATSB-36




Model: Chef Base
SCB-36 Drawered Refrigerator


SCB-36

- **Stainless steel interior and exterior** retains attractive finish longer. Matching aluminum finished back
- **Rounded corner** design inside of the cabinet makes it easy to clean the inside storage room
- **Cabinet top is one piece**, heavy duty reinforced stainless steel. Drip resistant "V" edge protects against spills.
- **Refrigeration system** holds 33°F to 41°F (0.5°C to 5°C) for the best in food preservation.
- **Electronic control system:** Adjustable temperature set point and defrost frequency
- **Standard drawer features:**
Heavy-duty pull handle
Each drawer with tracks and rollers, this make drawer easily open and close with enduring quality
- Each drawer fits one (1) 12"L x 20"W x 4"D (305 mm x 508mm x 102 mm) full size and three (3) 6"L x 6"W x 4"D (153 mm x 153 mm x 102mm) 1/6 size food pans.
- **Standard heavy-duty casters** make it easy to bear the heavy cooking equipments, move and clean underneath
- Easily accessible condenser coil for cleaning, and easy service access
- Simple installation with no plumbing required

Rough-In Data

Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number). Specifications subject to change without notice.

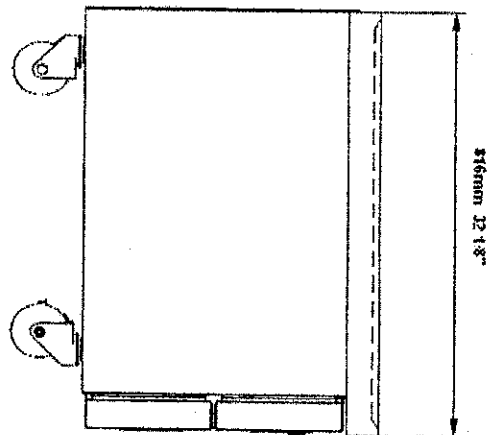
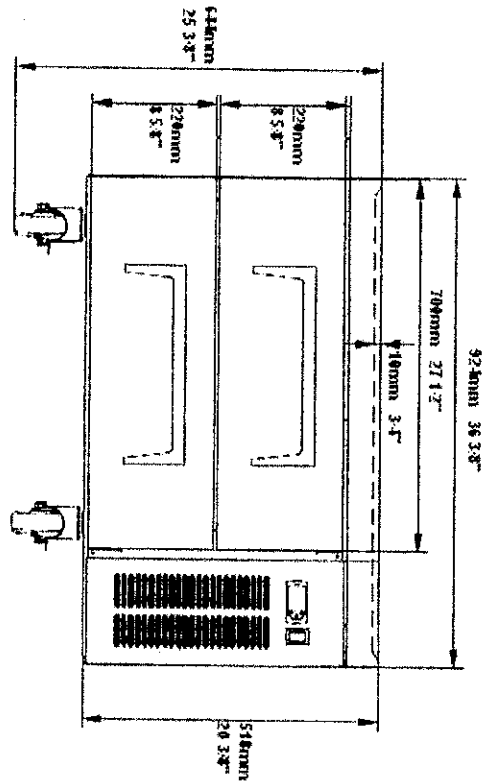
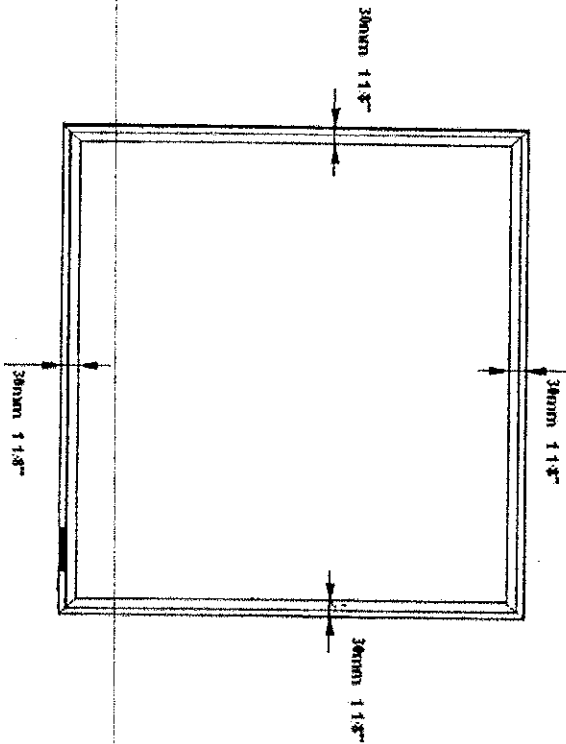
Model	Drawers	GN Pans	Cabinet Dimensions (inches) (mm)			Amps	HP	Voltage	Cord Length (total ft.) (total m)	NEMA Config.
			L	D	H					
SCB-36	2	2*1/1+6*1/6	36-3/8 924	32-1/8 816	25-3/8 645	3	1/6	115/60/1 230-240/50/1	7.4 2.25	5-15P 

Plug type varies by country.


SABA

Add: 3390 Enterprise Avenue, Hayward, CA 94545

Tel: (510) 293-0189 Fax: (510) 293-0199 E-mail: info@sabacorpusa.com Website: www.sabacorpusa.com





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Massachusetts, New Jersey, Ohio, Texas, Washington

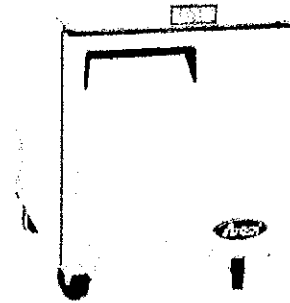
Undercounter Freezers

MODELS:

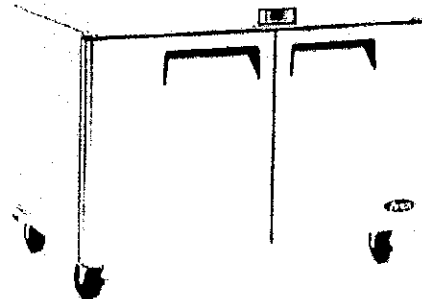
MGF8405GR / MGF8406GR

Standard Features

- Stainless steel exterior & interior with reinforced stainless steel top
- Environmentally friendly R290 refrigerant
- Dixell digital controller
- Maintains temperatures between -8°F — 0°F
- Recessed door handle(s)
- Self-closing door(s) with stay open feature
- Magnetic door gasket(s) standard for positive door seal
- Pre-Installed casters
- One(1) pre-installed shelf per section



MGF8405GR



MGF8406GR

For the best results of food preservation we recommend setting your freezer between -8 °F to 0 °F

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.



2 YEAR PARTS AND LABOR WARRANTY (US ONLY)
5 YEAR COMPRESSOR PART WARRANTY (US ONLY)





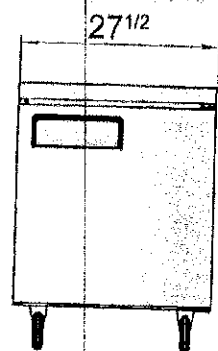
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SPECIFICATIONS

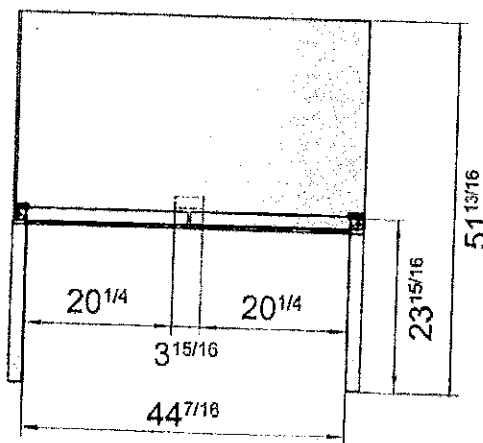
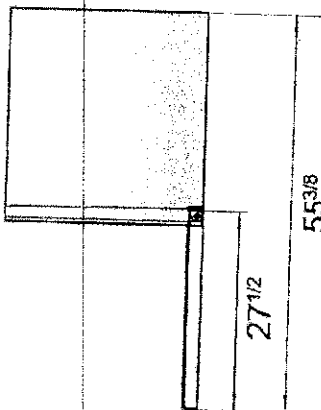
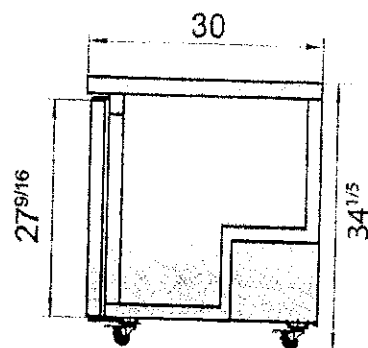
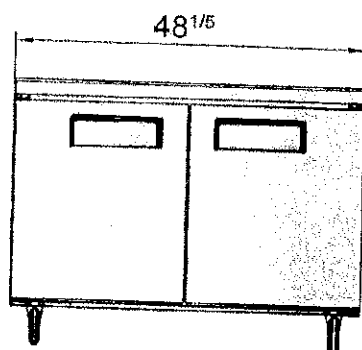
Models	Door	Capacity (Cu.Ft.)	Shelves	Casters (Inch)	Amps (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (Inch)	Net Weight (lbs)	Gross Weight (lbs)
MGF8405GR	1	7.2	1	2	1.8	115/60/1	1/5	R290	27 ^{1/2} × 30 × 34 ^{1/5}	146	179
MGF8406GR	2	13.4	2	2	2.6	115/60/1	1/4	R290	48 ^{1/5} × 30 × 34 ^{1/5}	203	245

PLAN VIEW

MGF8405GR



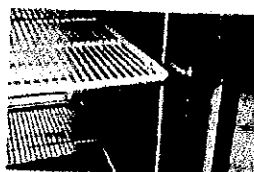
MGF8406GR



Casters



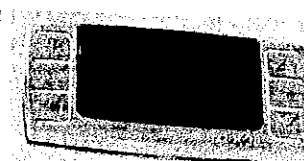
Epoxy shelves



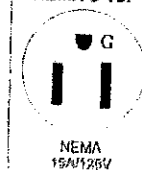
Rear grate



Temperature control



NEMA 5-15P





ATOSA CATERING EQUIPMENT INC.

Toll Free: 855-855-0399 Email: info@atosausa.com

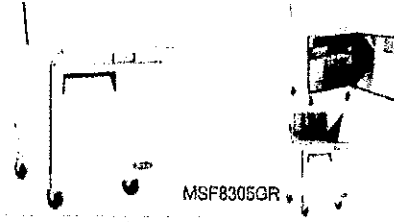
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California, Colorado, Florida, Georgia, Illinois, Massachusetts, New Jersey, Ohio, Texas, Washington

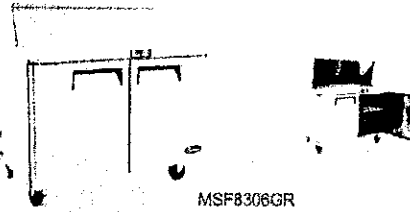
Mega Top Sandwich Prep Table Refrigerator Series

Standard Features

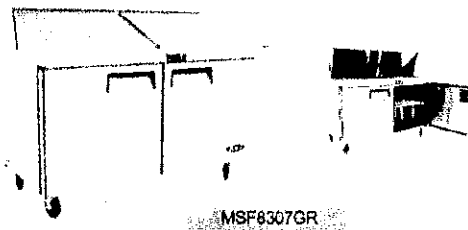
- Front breathing, side mount compressor unit
- Exterior & Interior stainless steel construction
- Environmentally friendly R290 refrigerant
- Stainless steel food pan included
- Heavy duty Embraco compressor
- Self-closing and stay open door
- Efficient refrigeration system
- Recessed door handle
- Standard safety door lock
- Magnetic door gaskets
- Pre-installed castors
- Pre-installed shelves



MSF8305GR



MSF8306GR



MSF8307GR



MSF8308GR

Specifications

Model	Doors	Cu.Ft.	Shelves	Exterior Dimensions (W*D*H)	Packing Dimensions (W*D*H)	Castors	Gross Weight (LBS)	HP	Voltage	Amps	Refrigerant
MSF8305GR	1	7.15	1	27.48x33.98x46.57	30.31x33.66x48.43	5 inch	211.64	1/7	115/60/1	2.3	R290
MSF8306GR	2	13.38	2	48.23x33.98x46.57	51.18x33.66x48.43	5 inch	293.21	1/7	115/60/1	2.3	R290
MSF8307GR	2	17.2	2	60.24x33.98x46.57	62.89x33.66x48.43	5 inch	339.51	1/5	115/60/1	2.6	R290
MSF8308GR	3	21.13	3	72.68x33.98x46.57	75.43x33.66x48.43	5 inch	401.24	1/5	115/60/1	2.8	R290

For best results of food preservation, we recommend setting your refrigerator between 33°F - 38°F



2 YEARS WARRANTY ON ALL PARTS AND LABOR (US ONLY)
5 YEARS WARRANTY ON COMPRESSOR (US ONLY)

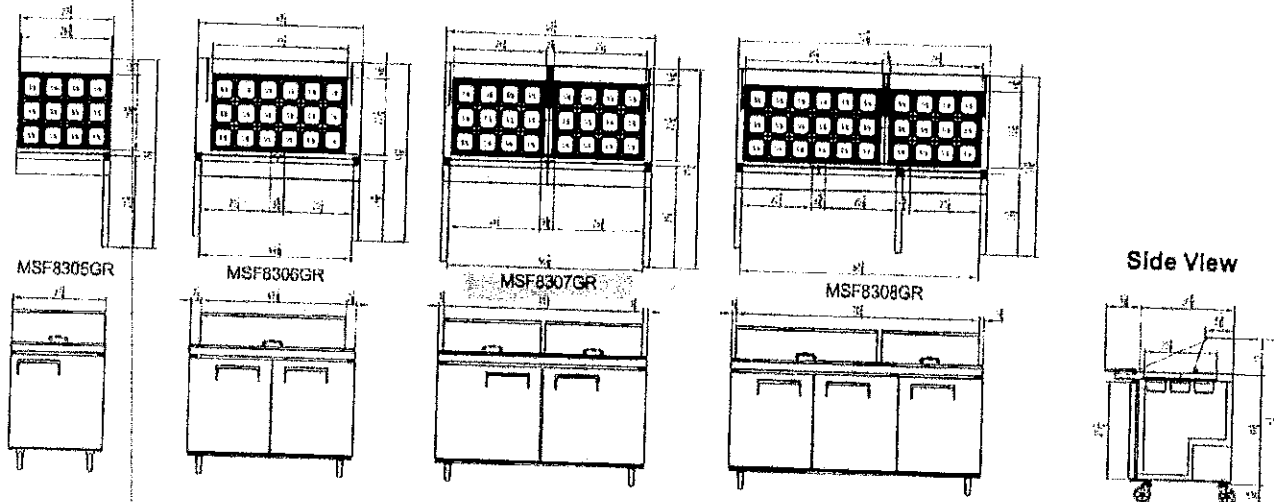


1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.



ATOSA CATERING EQUIPMENT INC.

Plan View



Side View

Terms and Conditions

2 YEAR WARRANTY

All claims for parts or labor must be made directly through Atosa. All claims must include: model number of the unit, the serial number, proof of purchase, date of installation, and all pertinent information supporting the alleged defect. In case of compressor replacement under warranty, either compressor or compressor tag must be returned to Atosa along with above listed information. Failure to comply with warranty policies will result in voiding claims.

Two Year Parts & Labor Warranty

Atosa warrants all new refrigerated components, such as the cabinet and all parts, to be free from defects in materials or workmanship. Atosa's obligation under this warranty is limited to a period of two (2) years from the date of original installation or 27 months after shipment date from Atosa, whichever occurs first. All parts covered under this warranty that are defective within two (2) years of original installation or twenty seven (27) months after shipment date from manufacturer, whichever occurs first, are limited to repair or replacement (including labor charges, of defective parts or assemblies). The labor warranty shall include standard straight time labor charges only and reasonable travel time, as determined by Atosa.

Additional Three Year Compressor Warranty

In addition to the two (2) year warranty stated above, Atosa warrants its sealed compressor to be free from defects in both material and workmanship under normal and proper use and maintenance service for a period of three (3) additional years from the date of original installation, but not to exceed five (5) years. Compressors that have been determined to be defective from Atosa within this extended period will be either repaired or replaced with a compressor or compressor parts of similar design and capacity according to Atosa's discretion. The three (3) year extended compressor warranty applies only to sealed parts of the compressor and does not apply to any other parts or components. This includes, the cabinet, paint finish, temperature control, refrigerant, metering device, motor starting equipment, fan assembly, and other electrical components, etc.

R290 Compressor Warranty

The five-year compressor warranty detailed above will be void if the following procedure is not carefully adhered to:

1. This system contains R290 refrigerant and lubricant. The lubricant has rapid moisture absorbing qualities.
2. Drier replacement is very important and must be changed when a system is opened for servicing.
3. Micron level vacuum must be achieved to insure low moisture levels in the system.
4. Compressor must be obtained through Atosa, unless otherwise specified in writing, through Atosa's warranty department.

What Is Not Covered by This Warranty

Atosa's sole obligation under this warranty is limited to either repair or replacement of parts, subject to the additional limitations below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

ROUTINE MAINTENANCE REQUIREMENTS MUST BE FOLLOWED OR WARRANTY IS VOID. NO CONSEQUENTIAL DAMAGES: ATOSA IS NOT RESPONSIBLE FOR ECONOMIC LOSS; PROFIT LOSS; OR SPECIAL, INDIRECT, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, LOSSES, OR DAMAGES ARISING FROM FOOD OR PRODUCT SPOilage, REGARDLESS OF WHETHER OR NOT THEY RESULT FROM REFRIGERATION FAILURE.

WARRANTY IS NOT TRANSFERABLE: This warranty is not assignable and applies only in favor of the original purchaser/user to whom delivered. ANY SUCH ASSIGNMENT OR TRANSFER SHALL VOID THE WARRANTIES HEREIN AND SHALL VOID ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY WARRANTY OF MERCHANTABILITY OR LABOR COVERAGE FOR COMPONENT FAILURE OR OTHER THE WARRANTY PACKET PROVIDED WITH THE UNIT.

ALTERATION, NEGLIGENCE, ABUSE, MISUSE, ACCIDENT, DAMAGE DURING TRANSIT OR INSTALLATION, FIRE, FLOOD, OR ACTS OF GOD:

Atosa is not responsible for the repair or replacement of any parts that are determined to have been subjected after the date of manufacture to alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, flood, or act of God.

IMPROPER ELECTRICAL CONNECTIONS: Atosa IS NOT RESPONSIBLE FOR THE REPAIR OR REPLACEMENT OF FAILED OR DAMAGED COMPONENTS RESULTING FROM ELECTRICAL POWER FAILURE, THE USE OF EXTENSION CORDS, LOW VOLTAGE, OR VOLTAGE DROPS TO THE UNIT.

THE TWO (2) YEAR PARTS & LABOR WARRANTY AND THE ADDITIONAL THREE (3) YEAR COMPRESSOR WARRANTY ARE AS DESCRIBED ABOVE. THESE WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, INCLUDING IMPLIED WARRANTY AND MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF.

Outside U.S. and Canada: This warranty does not apply to areas outside the continent of the United States. Atosa is not responsible for any warranty claims made on products sold or used in such areas.

In some cases, a 25% restocking fee may be charged to a buyer for returned items.



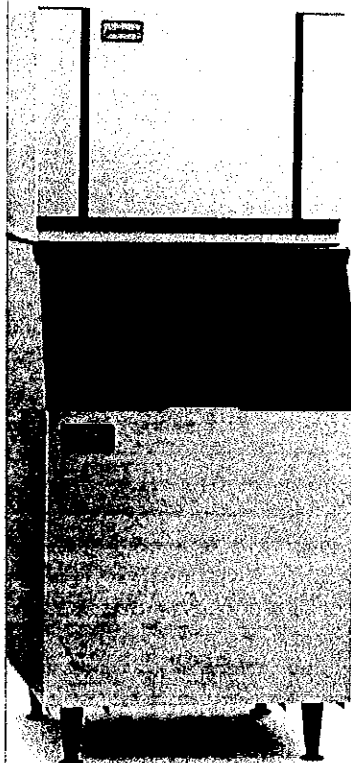
ELEVATION SERIES CUBE ICE MAKER

CIM0636/0635

Ice-O-Matic

CIM0636

CIM0635



- 30" (768 mm) wide space-saving design.
- Produces up to 620 lbs (281 kg) of ice per day.
- **Energy and Environment**
 - Exceeds new 2018 DOE (Department of Energy) regulations.
 - Up to 20% more energy efficient than other models.
 - Environmentally friendly, including BPA-free plastic and recyclable parts.
- **Sanitation**
 - Plastic Food Zone eliminates hard-to-clean nooks and crannies, allowing for effortless wipe down and easy, long-lasting sanitation.
 - Built in Agion® ensures unbeatable antimicrobial protection.
 - Smart LED light indicates machine status and when cleaning is required.
 - Simple, one-touch controls for sanitization and descaling.
 - BPA-free snap-in, snap-out dishwasher-safe components.
- **Unique Dual Exhaust** - Air-cooled machines are designed to discharge hot air from both the side and top of the unit, increasing installation flexibility and reducing the potential of obstructed exhaust.
- **Universal Smart Harness™** control board simplifies installation and servicing with better access, digital diagnostics, universal components and common configuration.

Kits for Combining Wider Bins with Smaller Models

W x D x H (in.)	74 x 74 x 74
W x D x H (mm)	22 x 22 x 22
W x D x H (in.)	74 x 74 x 74
W x D x H (mm)	22 x 22 x 22

Model No.	B25	B40	B42	B55	B700	B110	B1000	B1300	B1325	B1660
Capacity	240 lbs (109 kg)	344 lbs (156 kg)	390 lbs (180 kg)	510 lbs (232 kg)	620 lbs (280 kg)	831 lbs (384 kg)	1000 lbs (454 kg)	1320 lbs (599 kg)	1325 lbs (601 kg)	1660 lbs (753 kg)
Width	30 in (762 mm)	30 in (762 mm)	22 in (559 mm)	30 in (762 mm)	30 in (762 mm)	48 in (1219 mm)	48 in (1219 mm)	48 in (1219 mm)	48 in (1219 mm)	60 in (1524 mm)
Kits										
CIM0636	Kit Not Required	N/A	Kit Not Required	BPF-I						
CIM0635										

*See Ice-O-Matic Price List for Adapter Kits to combine ice makers with most available ice/beverage dispensers

CUBE

Ice Machine Model	Manifold
CIM0636	IFQ1
CIM0635	IFQ1

Note: All modular cube CIM units can be installed with manufacturer approved ozone delivery systems.

Ice Maker	3 YEARS parts and labor
Evaporator and Compressor	5 YEARS parts
Evaporator (when enrolled in our filter program)	7 YEARS parts and labor



ELEVATION SERIES CUBE ICE MAKER

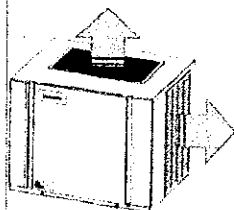
CIM0636/0635

Ice-O-Matic

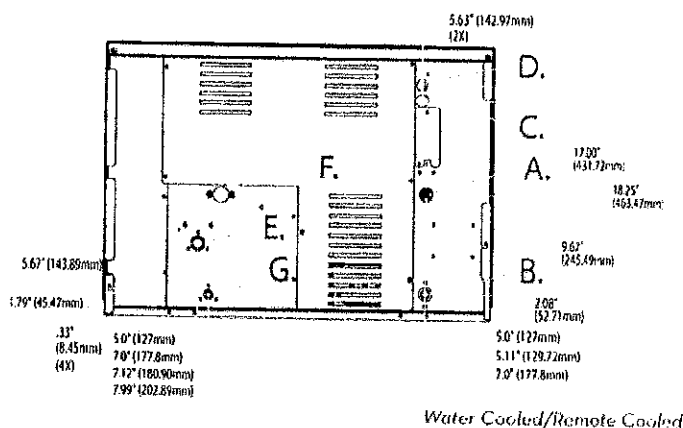
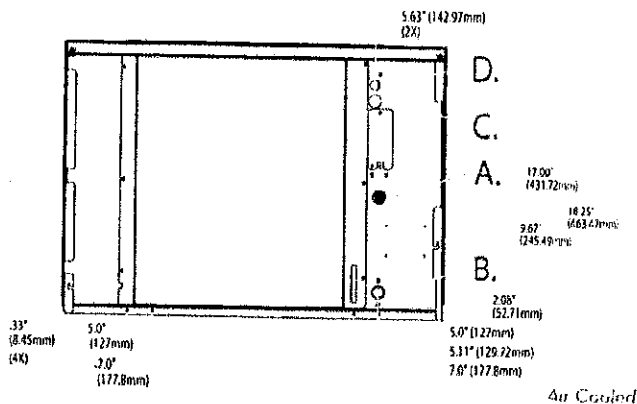
Please note: air-cooled units require 6" (152 mm) clearance for air intake and exhaust.

- A. Ice maker potable water in, 3/8" FPT.
- B. Ice maker water out, 3/4" FPT.
- C. Hole for electrical connections, 7/8".
- D. Electrical connection junction box, 7/8".

Dual Exhaust for Installation Flexibility



- A. Ice maker potable water in, 3/8" FPT.
- B. Ice maker water out, 3/4" FPT.
- C. Hole for electrical connections, 7/8".
- D. Electrical connection junction box, 7/8" (remote).
- E. Condenser water in, 3/8" FPT (water only).
Discharge line, 1/2" male quick connect coupling for precharged line set (remote only).
- F. Condenser water out, 1/2" FPT (water only).
- G. Liquid line, 3/8" male quick connect for precharged line set (remote only).



		60 Hz	50 Hz		
Ambient Temp. Range Air	50°F (10°C)	100°F (38°C)	110°F (43°C)	W x D x H (in.)	50.25 x 24.25 x 21.25
Water Temp.	40°F (4.4°C)			W x D x H (mm)	768 x 616 x 540
Water Pressure	20 PSIG (1.4 BAR)	80 PSIG (5.5 BAR)			

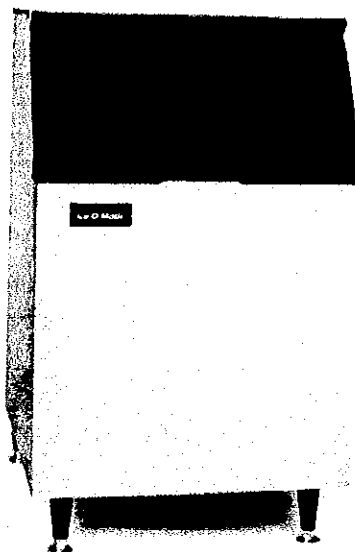
CIM0636A	Air	600 (272)	455 (206)	18.6		5.63		9.2	
CIM0636R**	Remote	615 (279)	535 (243)	19.0		5.29	208-230/60/1	10.0	15
CIM0636W	Water	620 (281)	535 (243)	19.2	180.0	4.27		9.0	8.600
CIM0635A	Air	585 (265)	450 (204)	20.0		5.77	220-240/50/1	8.1	16

* Daily ice production based on half cube configuration. When installing a CIBI on a drink dispenser, the KCUBEDISPB MUST be used.

** Remote model CIM0636R requires the RCA-1061 remote condenser with optional grill guard kit.

Notes:	
Number of Wires:	3 (including ground)
Approx. Shipping Weight lbs (kg):	CIM0635A 130 (63.5) • CIM0636R 150 (72.5) • CIM0636W 160 (72.5) • CIM0635A 160 (72.5)
Refrigerant Type:	R404A

Ice-O-Matic



- Application storage capacity from 242 lbs (110 kg) to 854 lbs (388 kg).
- Multiple bin tops provide an easy solution for mounting ice makers on different sized bins.
- Polyethylene bin liner is insulated with foam for maximum ice preservation – 1.5" to 3" (38 mm to 76 mm).
- 31" deep for use where space is at a premium.
- Built-in ice scoop holders on certain models.
- Sturdy leg design – 6" (152 mm) adjustable NSF approved legs – standard.
- Durable aluminum finish.

1011517-22

Plastic ice shovel

1011517-23

Hanging bracket for ice shovel

1011517-24

46 5" Plastic paddle

1051517-29

Hanging bracket for ice paddle

9051127-01

82 Ounce ice scoop

B25PP*	Slope Front	242 (110)	74 (34)	△△	KBT19	△△	N/A	KBT19	KBT19
B40PS	Slope Front	344 (156)	103 (47)	△△	KBT19	△△	N/A	KBT19	KBT19
B42PS	Slope Front	351 (160)	99 (45)	N/A	△△	N/A	N/A	KBT24	KBT24
B55PS	Slope Front	510 (232)	125 (57)	△△	KBT19	△△	N/A	KBT19	KBT19
B110PS	Slope Front	854 (388)	163 (74)	BPF-1***	N/A	BPF-1***	△△	KBT25	KBT25

△△ Not for use with... △△** Not for use with... * Replace with... ** Replace with... *** Replace with...

** Not for use with... *** Not for use with...

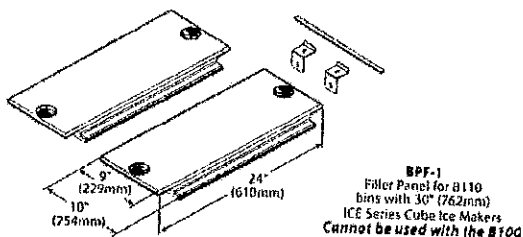
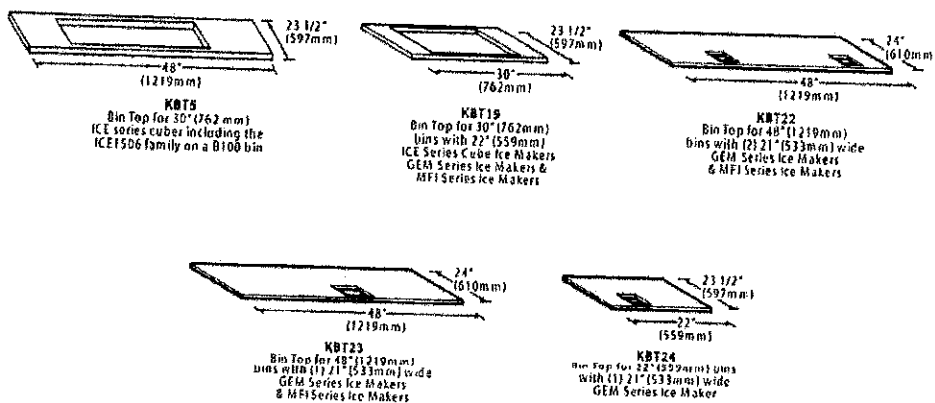
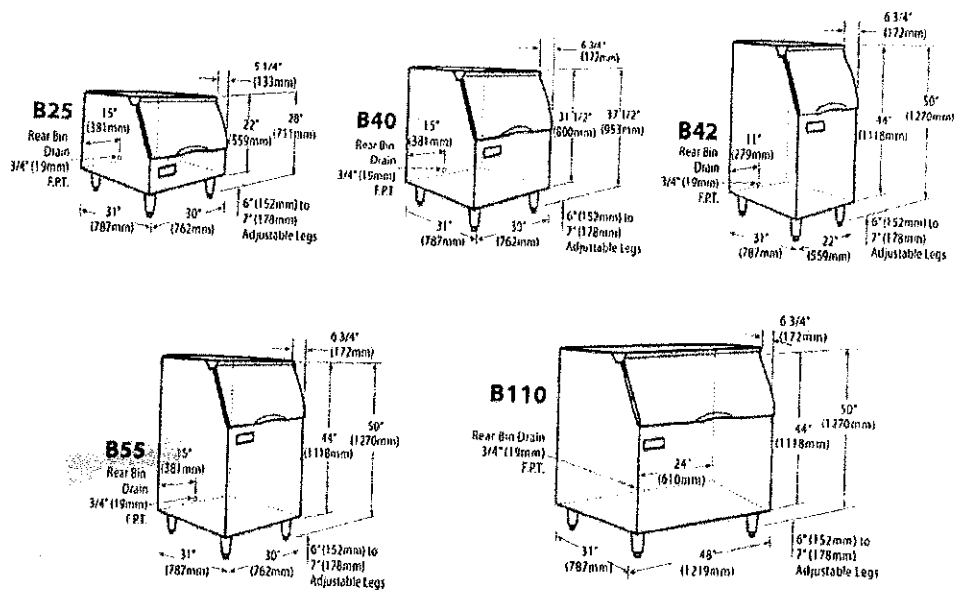
B25PP*	Slope Front	242 (110)	74 (34)	N/A	N/A	N/A	N/A	N/A	N/A
B40PS	Slope Front	344 (156)	103 (47)	N/A	N/A	N/A	N/A	N/A	N/A
B42PS	Slope Front	351 (160)	99 (45)	N/A	N/A	N/A	N/A	N/A	N/A
B55PS	Slope Front	510 (232)	125 (57)	N/A	N/A	N/A	N/A	N/A	N/A
B110PS	Slope Front	854 (388)	163 (74)	N/A	N/A	N/A	N/A	KBT25	KBT25

○ Not for use with... △△ Not for use with... * Replace with... ** Replace with... *** Replace with...

○ Not for use with... △△** Not for use with...



Ice-O-Matic



NOTES:

Approx. Shipping Weight (lbs. (kg.)) B110 101 (46 kg) • B55 170 (77 kg) • B25 95 (43 kg) • B40 155 (61 kg) • B42 155 (61 kg)



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California, Colorado, Florida, Georgia, Illinois,
Massachusetts, New Jersey, Ohio, Texas, Washington

Direct Draw Keg Coolers

MODELS:

MKC23GR / MKC58GR / MKC68GR / MKC90GR

Standard Features

- Stainless steel exterior & interior
- Dixell digital controller
- Maintains temperatures between 33°F – 40°F
- Heavy duty Embraco compressor with environmentally friendly R290 refrigerant
- Slide out compressor assembly for easy maintenance
- Stainless steel drip tray(s)
- Recessed door handle(s)
- Dual tap tower(s) standard
- Interior light(s)
- Magnetic door gasket(s) standard for positive door seal
- Manifold and ball taps included
- Door lock(s) standard
- Pre-installed casters

Model#	Sixth Barrel	Quarter Barrel	Slim Quarter	Half Barrel
MKC23GR				1
MKC23GR	4			
MKC23GR		1		
MKC58GR	1			2
MKC58GR	4			
MKC58GR	1	2		
MKC58GR	1		3	
MKC68GR				3
MKC68GR	6			
MKC68GR		3		
MKC68GR	1		4	
MKC90GR	1			4
MKC90GR	8			
MKC90GR	1	4		
MKC90GR			6	

For the best results of food preservation we recommend setting your refrigerator between 33 °F to 38 °F

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.

MKC23GR

MKC58GR

MKC68GR

MKC90GR



2 YEAR PARTS AND LABOR WARRANTY (US ONLY)
5 YEAR COMPRESSOR PART WARRANTY (US ONLY)





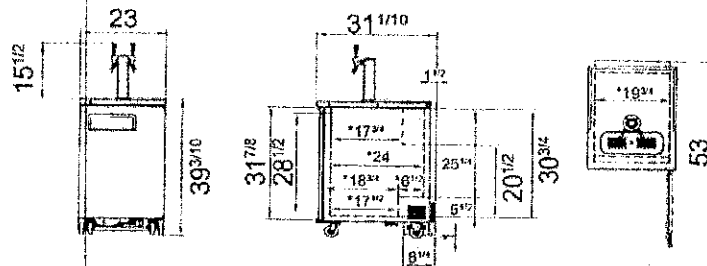
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 Massachusetts, New Jersey, Ohio, Texas, Washington

SPECIFICATIONS

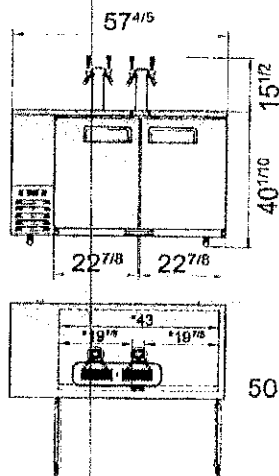
Models	Door	Capacity (Cu.Ft.)	Casters (inch)	Amps (A)	Voltage (V/Hz/Ph)	HIP	Refrigerant	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MKC23GR	1	7.1	3.5	2.3	115/60/1	1/7	R290	23×31 ^{1/10} ×39 ^{1/10}	132	188
MKC58GR	2	17.3	2	2.3	115/60/1	1/7	R290	57 ^{1/5} ×28 ^{1/10} ×40 ^{1/10}	209	243
MKC68GR	2	21.5	2	2.3	115/60/1	1/7	R290	68×28 ^{1/10} ×40 ^{1/10}	234	291
MKC90GR	3	30.1	2	2.8	115/60/1	1/5	R290	89 ^{3/10} ×28 ^{1/10} ×40 ^{1/10}	282	357

PLAN VIEW

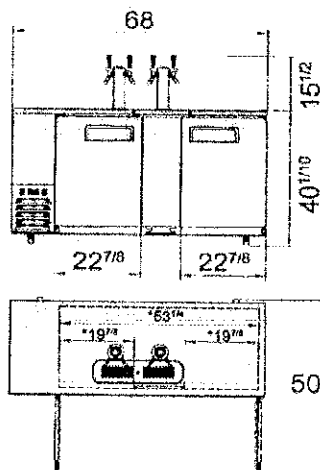
MKC23GR



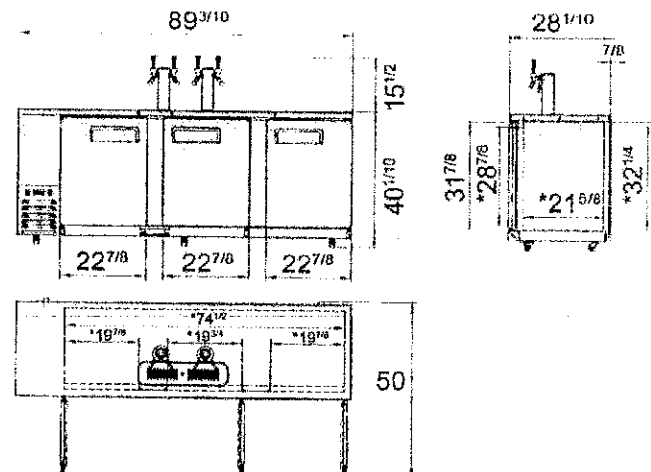
MKC58GR



MKC68GR



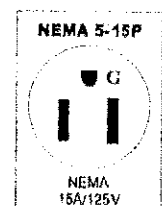
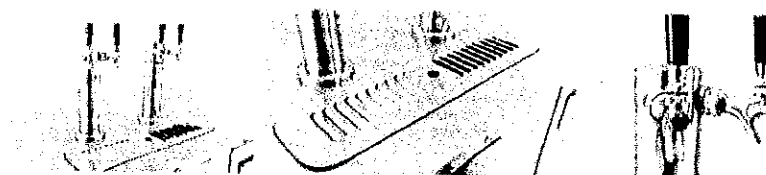
MKC90GR



Dual tap towers

Stainless steel drip tray

Manifold and ball taps





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California, Colorado, Florida, Georgia, Illinois,
Massachusetts, New Jersey, Ohio, Texas, Washington

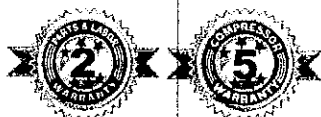
Back Bar Coolers With Glass Doors

Standard Features

- Stainless steel exterior & interior
- Dixell Digital Controller
- Maintains temperatures between 33°F – 40°F
- Heavy duty Embraco compressor with environmentally friendly R290 refrigerant.
- Slide out compressor assembly for easy maintenance
- LED Interior light(s)
- Magnetic door gasket(s) standard for positive door seal
- Door lock(s) standard
- Pre-installed epoxy coated shelves
- Pre-installed castors

For the best results of food preservation we recommend setting your refrigerator between 33 °F - 38 °F

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.

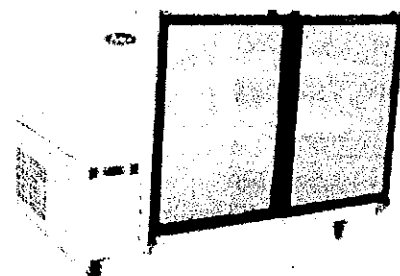


2 YEAR PARTS AND LABOR WARRANTY (US ONLY)
5 YEAR COMPRESSOR PART WARRANTY (US ONLY)

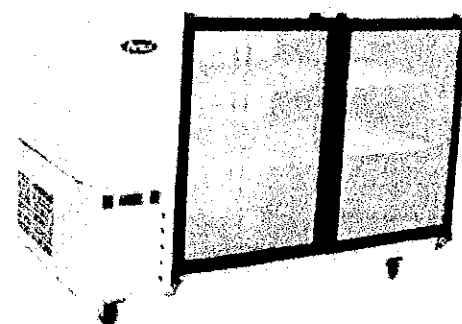
MODELS:

MBB48G-GR / MBB59G-GR
MBB69G-GR / MBB90G-GR

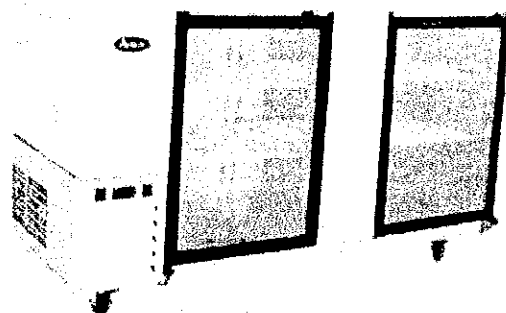
MBB48G-GR



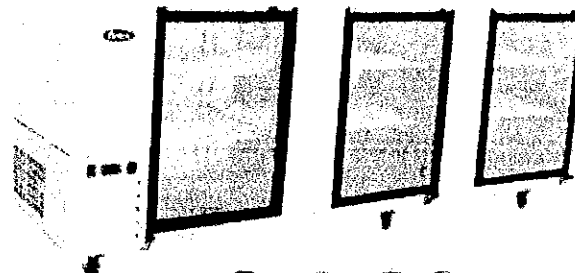
MBB59G-GR



MBB69G-GR



MBB90G-GR



R290

ATOSA USA, INC.

pg. 7



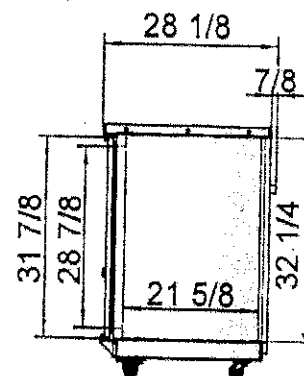
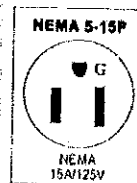
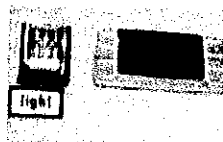
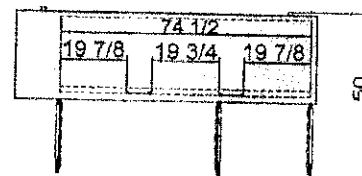
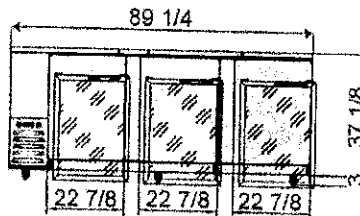
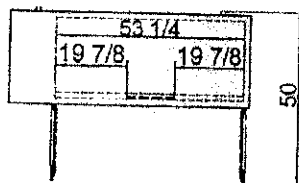
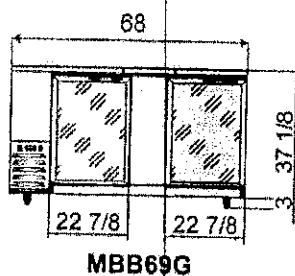
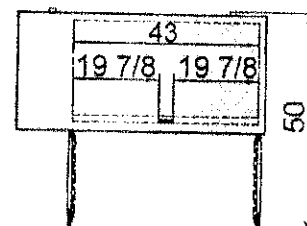
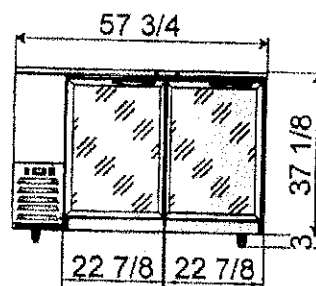
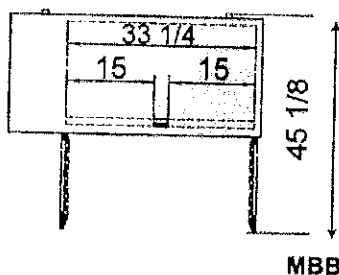
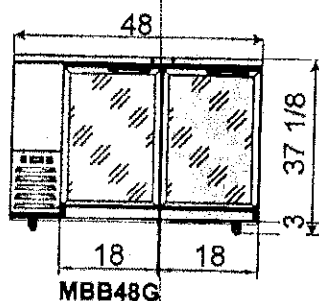
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Massachusetts, New Jersey, Ohio, Texas, Washington

SPECIFICATIONS

Model	Doors	Cu.Ft	Shelves	Exterior Dimension	Packaging Dimension	Castors	Gross Weight	HP	Voltage	Amps	Refrigerant
MBB48G-GR	2	13.4	4	48 x 28 ^{1/8} x 40 ^{1/8}	50 x 29.1 x 43.3	2.0 in.	249 lbs	1/7	115/60/1	2.3	R290
MBB59G-GR	2	17.3	4	57 ^{1/4} x 28 ^{1/8} x 40 ^{1/8}	59.5 x 29.1 x 43.3	2.5 in.	285 lbs	1/6	115/60/1	2.3	R290
MBB69G-GR	2	21.5	4	68 x 28 ^{1/8} x 40 ^{1/8}	69.7 x 29.1 x 43.3	2.5 in.	318 lbs	1/6	115/60/1	2.3	R290
MBB90G-GR	3	30.1	6	89 ^{1/4} x 28 ^{1/8} x 40 ^{1/8}	90.9 x 29.1 x 43.3	2.5 in.	393 lbs	1/5	115/60/1	2.8	R290

PLAN VIEW

2 YEAR PARTS AND LABOR WARRANTY (US ONLY)
5 YEAR COMPRESSOR PART WARRANTY (US ONLY)Atosa International
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BOARD AND YOU - EQUIP

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Chef Supply

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R290

pg. 8

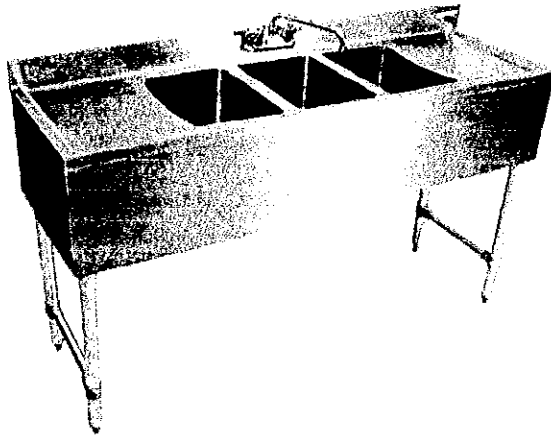


Underbar Sink - Slim-Line

Stainless Steel Underbar Sinks



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www.bk-resources.com



Certifications:



Features:

- Integrally Welded Bowls 10"(l) x 14"(w) x 10"(d)
- Stamped and Pitched Drainboards
- Standard 18" Depth
- Includes: BKF-W2-10-G Faucet, BKDR-2 Basket Drains, BK-OT-15075 7" Overflow Tubes
- Adjustable End Bracing

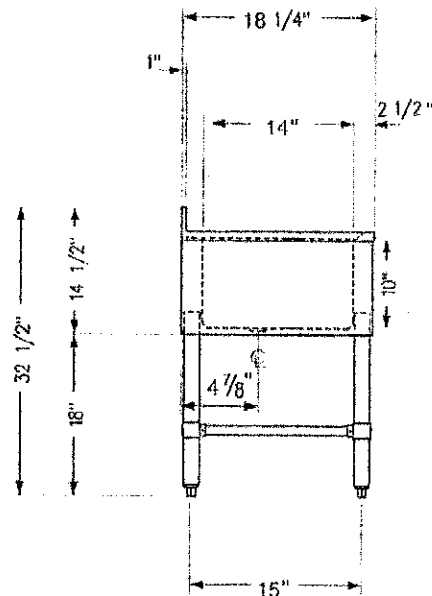
Material:

- T-304 18 ga. Stainless Steel
- Stainless Steel Legs & Bracing
- Adjustable High Impact Corrosion Resistant Feet

Options:

- Upgraded Bullet Feet

Length	Part Number	# of Bowls	Sets of Faucet Holes	Drainboard Size
24"	BKUBW-224S	2	1	N/A
36"	BKUBW-236LS	2	1	(1) L - 12 1/4"
	BKUBW-236RS	2	1	(1) R - 12 1/4"
	BKUBW-336S	3	1	N/A
48"	BKUBW-248LS	2	1	(1) L - 24"
	BKUBW-248RS	2	1	(1) R - 24"
	BKUBW-248TS	2	1	(2) - 13 1/4"
	BKUBW-348LS	3	1	(1) L - 13 1/4"
	BKUBW-348RS	3	1	(1) R - 13 1/4"
	BKUBW-448S	4	2	N/A
60"	BKUBW-360LS	3	1	(1) L - 24 1/4"
	BKUBW-360RS	3	1	(1) R - 24 1/4"
	BKUBW-360TS	3	1	(2) - 13 1/4"
72"	BKUBW-372TS	3	1	(2) - 19"
	BKUBW-472TS	4	2	(2) - 13 1/4"
84"	BKUBW-484TS	4	2	(2) - 19"
	BKUBW-384TS	3	1	(2) - 25"
96"	BKUBW-396TS	3	1	(2) - 31"
	BKUBW-496TS	4	2	(2) - 25"



PRODUCT DATA SHEET

BK RESOURCES



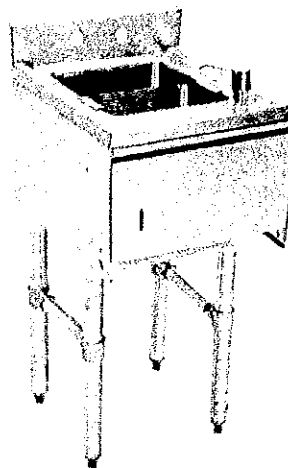


Slimline Underbar Dump Sink w/ Soap & Towel Dispenser

**Stainless Steel Underbar Dump Sinks
(18" Front to Back Units)**



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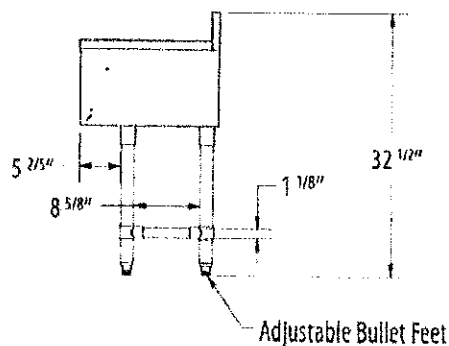
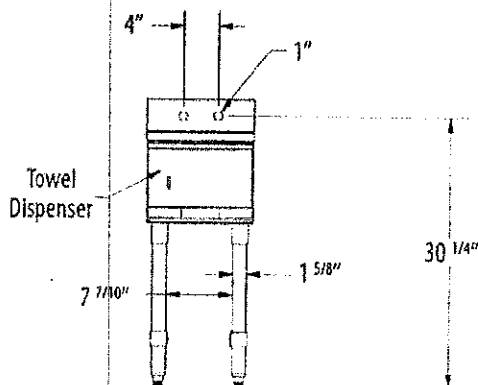
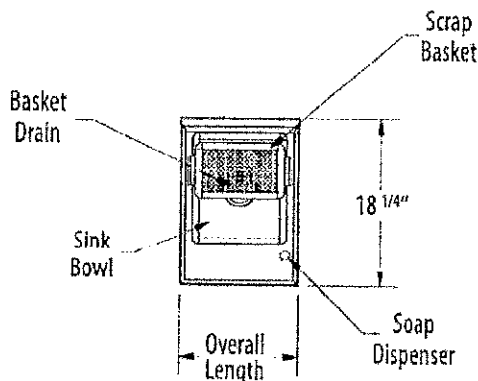
Features:

- Strainer Basket
- BK-UCSD-1 Soap Dispenser
- BKDR-2 Basket Drain
- Towel Dispenser

Material:

- T-304 18 ga. Stainless Steel
- S/S Legs & Bracing
- Adjustable High Impact Corrosion Resistant Feet

Part Number	Unit Size (l x w x h)	Faucet Mount	Faucet Included	Overall Length
BKUBS-1012HST-218S	12 1/2" x 18 1/4" x 32 1/2"	Splash	N/A	12 1/2"
BKUBS-1012HST218SPGS	12 1/2" x 18 1/4" x 32 1/2"	Splash	BKF-W2-3G-G	12 1/2"
BKUBS-1012HST-518S	15 1/2" x 18 1/4" x 32 1/2"	Splash	N/A	15 1/2"
BKUBS-1012HST518SPGS	15 1/2" x 18 1/4" x 32 1/2"	Splash	BKF-W2-3G-G	15 1/2"



PRODUCT DATA SHEET

RESOURCES





Underbar Blender Station w/ Sink

Stainless Steel Underbar Blender Stations



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Certifications:

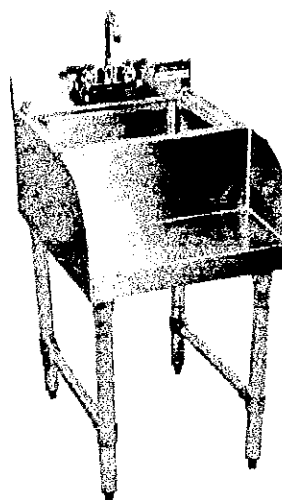
NSF

Features:

- Integrally Welded Bowl 14"(l) x 10"(w) x 6"(d)
- Accepts 4" O.C. Splash Mount Faucet
- Adjustable End Bracing

Material:

- T-304 18 ga. Stainless Steel
- S/S Legs & Bracing
- Adjustable High Impact Corrosion Resistant Feet

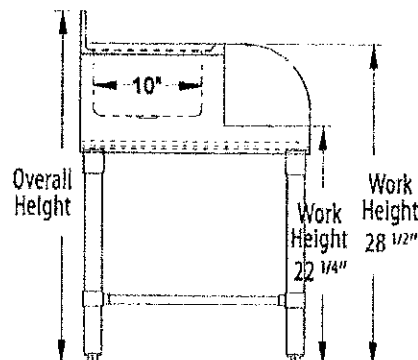
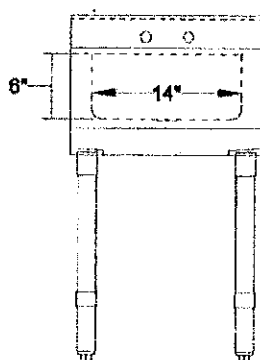
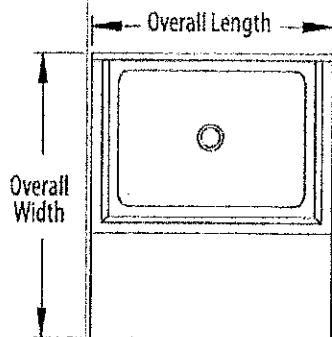


(Shown with Optional Faucet)

Options:

- Upgraded Bulter Feet

Part Number	Unit Size (l x w)	Blender Station Size (l x w x h)	Included Faucet
BKUBS-1410BSS	18" x 21 1/4" x 32 1/2"	17 3/4" x 8 1/16" x 7 1/2"	N/A
BKUBS-1410BS-P-GS	18" x 21 1/4" x 32 1/2"	17 3/4" x 8 1/16" x 7 1/2"	BKF-W2-3G-G



PRODUCT DATA SHEET

BK RESOURCES



3M™ Water Filtration Products

SPEC# _____

QUANTITY _____

application: **ICE**

models:

ICE120-S/ICE125-S

3M Purification Inc. Water Filtration Products Models ICE120-S and ICE125-S single cartridge water filtration systems help provide consistent high quality water for commercial ice by reducing the effects of sediment and chlorine taste and odor at flow rates up to 1.5 gpm (5.7 lpm). Built-in scale inhibition reduces the ability of calcium and magnesium to precipitate on the evaporator plates as hard scale.

- **ICE120-S** combines cyst, sediment and chlorine taste and odor reduction, while reducing the effects of chlorine corrosion and scale for up to 9,000 gallons (34,069 liters).
- **ICE125-S** combines chlorine taste and odor reduction with sediment and scale reduction from higher turbidity water, while reducing the effects of chlorine corrosion and scale for up to 10,000 gallons (37,854 liters).

PRODUCT BENEFITS

- Effectively reduces sediment and chlorine taste and odor for better equipment protection and clearer, great tasting ice.
- Tested and verified by manufacturer's laboratory to Standard 53 for cyst reduction (HF20-S replacement cartridge).
- NSF Standard 42 and/or FDA CFR-21 compliant materials.
- Built-in scale inhibitor reduces lime scale build-up on evaporator plates as tested by 3M Purification.
- Valve-in-head design simultaneously shuts off and vents water, allowing for simple and virtually trouble-free cartridge change-outs without the need to shut off the upstream feed water.
- Sanitary Quick Change (SQC) encapsulated cartridge design allows for fast and easy cartridge change-outs with a 1/4 turn.
- 3/8" FNPT horizontal inlet and outlet ports allow direct or easily adaptable connections to existing plumbing lines.

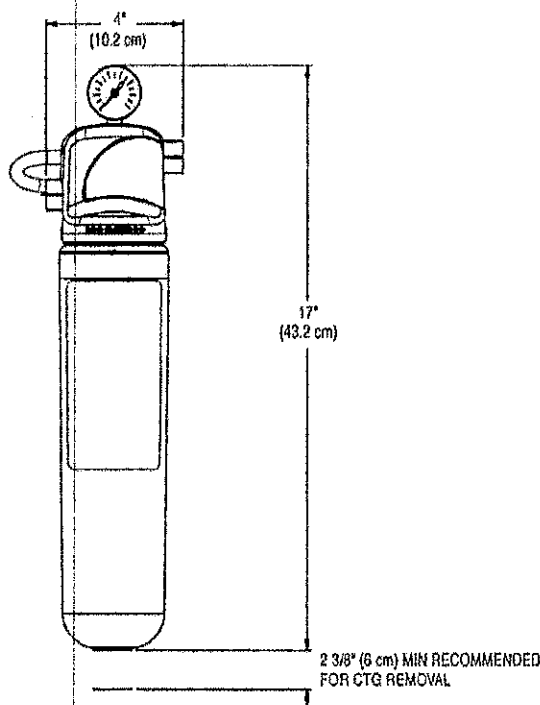
PRODUCT SPECIFICATIONS

Model Number	Part Number	Reduction Claims	Nominal Micron Rating	Capacity	Service Flow Rate	Application	Replacement Cartridge	Sizing
ICE120-S	56160-03	Cyst, Sediment, Chlorine Taste and Odor, Scale ¹	0.5	9,000 gallons (34,069 liters)	1.5 gpm (5.7 lpm)	Most Standard Water	HF20-S: 56151-03	Low Flow Cubers to 750 lbs. (340 kg) High Flow Cubers to 200 lbs. (91 kg) Flakers to 1,200 lbs. (544 kg)
ICE125-S	56160-04	Sediment, Chlorine Taste and Odor, Scale ¹	1.0	10,000 gallons (37,854 liters)	1.5 gpm (5.7 lpm)	Higher Turbidity Water	HF25-S: 56152-03	Low Flow Cubers to 750 lbs. (340 kg) High Flow Cubers to 200 lbs. (91 kg) Flakers to 1,200 lbs. (544 kg)

¹Tested and verified by manufacturer's laboratory

ICE120-S/ICE125-S

SPEC# _____
 QUANTITY _____
 MODEL NUMBER _____
 PART NUMBER _____



⚠ WARNING: To reduce the risk associated with the ingestion of contaminants:

- Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system. Systems certified for cyst reduction may be used on disinfected water that may contain filterable cysts. EPA Establishment #070595-CT-001

3M Purification Inc. recommends regularly scheduled maintenance and replacement of the filter cartridge(s) in order for the product to perform as advertised/sold. 3M Purification shall not be liable for system failures due to improper maintenance.

LIMITED WARRANTY

3M Purification Inc. warrants this Product will be free from defects in material and manufacture for five (5) years from the date of purchase. The filter cartridge or filter membrane is warranted to be free from defects in material and manufacture for one (1) year. This warranty does not cover failures resulting from abuse, misuse, alteration or damage not caused by 3M Purification Inc. or failure to follow installation and use instructions. No warranty is given as to the service life of any filter cartridge or membrane as it will vary with local water conditions and water consumption. **3M PURIFICATION INC. MAKES NO OTHER WARRANTIES OR CONDITIONS, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OR CONDITION OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR ANY IMPLIED WARRANTY OR CONDITION ARISING OUT OF A COURSE OF DEALING, CUSTOMER OR USAGE OF TRADE.** If the Product fails to satisfy this Limited Warranty during the warranty period, 3M Purification Inc. will replace the Product or refund your Product purchase price. This warranty does not cover labor. The remedy stated in this paragraph is Customer's sole remedy and 3M Purification Inc.'s exclusive obligation. For additional information, see the entire Limited Warranty located in the product installation and Operating Instruction Manual.

Limitation of Liability: 3M Purification Inc. will not be liable for any loss or damage arising from this 3M Purification Inc. product, whether direct, indirect, special, incidental, or consequential, regardless of the legal theory asserted, including warranty, contract, negligence or strict liability. Some states and countries do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

3M Purification Inc. Water Filtration Products

PHYSICAL SPECIFICATIONS

- System includes a head assembly with integral mounting bracket, pressure gauge and a single cartridge filter.
- Inlet and outlet plumbing connections are 3/8" FNPT.
- System incorporates an internal automatic 1/4 turn shut-off valve.
- Filter cartridges are o-ring seal type.
- System maximum operating pressure of 125 psi (862 kPa) and operating temperature of 100°F (37.8°C).
- Recommended service flow rate is up to 1.5 gpm (5.7 lpm).
- Filter cartridges incorporate carbon block filtration medium and scale inhibitor.
- System materials are NSF Standard 42 and/or FDA CFR-21 compliant.
- Cartridges are sanitary in design, requiring no contact with the filter media during cartridge change-out.
- Filter cartridges require no pre-activation.
- NSF Performance Data Sheet (PDS) is Included.
- Shipping weight: 19 lbs. (8.6 kg) per case.
- Case quantity: 8.

IMPORTANT: INSTALLATION TIPS

These installation tips are for informational purposes only and are not intended to be used as actual installation instructions. **CAUTION:** To reduce the risk associated with property damage due to water leakage:

- **Read and follow** Use instructions before installation and use of this system.
- Installation and use **MUST** comply with all state and local plumbing codes.
- **Protect from freezing**, remove filter cartridge when temperatures are expected to drop below 40°F (4.4°C).
- **Do not install on hot water supply lines.** The maximum operating water temperature of this filter system is 100°F (37.8°C).
- **Do not install** if water pressure exceeds 125 psi (862 kPa). If your water pressure exceeds 80 psi (552 kPa), you must install a pressure limiting valve. Contact a plumbing professional if you are uncertain how to check your water pressure.
- **Do not install** where water hammer conditions may occur. If water hammer conditions exist you must install a water hammer arrester. Contact a plumbing professional if you are uncertain how to check for this condition.
- The disposable filter cartridge **MUST** be replaced every 12 months, at the rated capacity or if a noticeable reduction in flow rate occurs.



3M Purification Inc.
 400 Research Parkway
 Meriden, CT 06451 U.S.A.
 Toll Free: 1.800.243.6894
 Worldwide: 203.237.5541
 Fax: 203.630.4530
 www.3mpurification.com



Visit www.nsf.org for the claims associated with products that are NSF listed.

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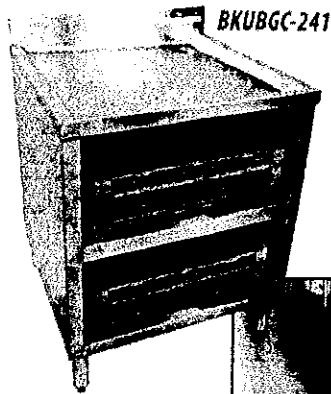


Stainless Steel Glass Rack Cabinets

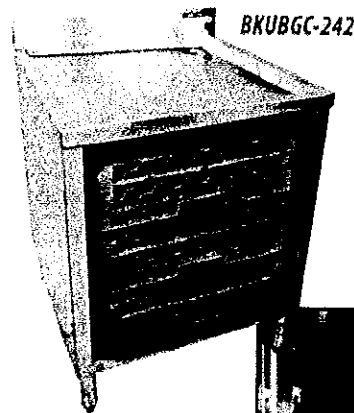


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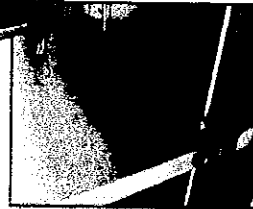
Certifications:



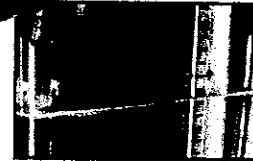
BKUBGC-241



BKUBGC-242



Fully Adjustable Shelf



Fully Adjustable Rack Slides

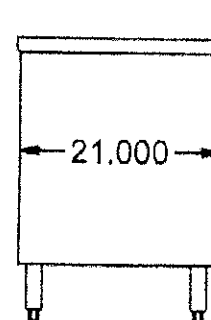
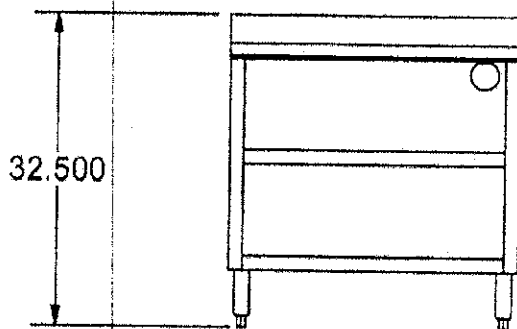
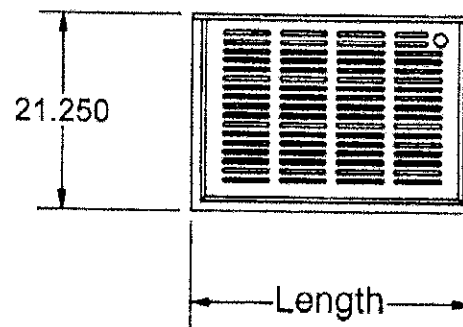
Features:

- BKUBGC-242 Holds (3) 20" x 20" Glass Racks (not included)
- BKUBGC-241 Holds (2) 20" x 20" Glass Racks (not included)
- Top is Pitched & includes a Drain
- Includes: BKDR-15CP Drain
- 1 Year Warranty

Material:

- T-304 18 ga. Stainless Steel
- Stainless Steel Legs
- Adjustable High Impact Corrosion Resistant Feet

Part Number	Unit Size (l x w x h)	Adjustable Shelf Included
BKUBGC-240	24" x 21 1/4" x 32 1/2"	No
BKUBGC-241	24" x 21 1/4" x 32 1/2"	Yes
BKUBGC-242	24" x 21 1/4" x 32 1/2"	Rack Slides
BKUBGC-301	30" x 21 1/4" x 32 1/2"	Yes
BKUBGC-361	36" x 21 1/4" x 32 1/2"	Yes
BKUBGC-481	48" x 21 1/4" x 32 1/2"	Yes



PRODUCT DATA SHEET

BK RESOURCES





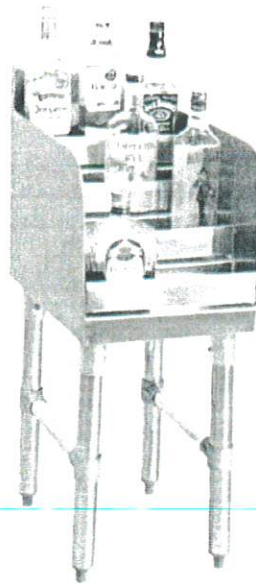
4 Step Liquor Display

Stainless Steel Liquor Display

Certifications:



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Features:

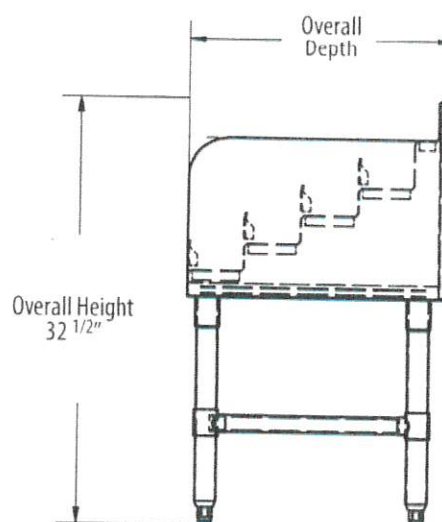
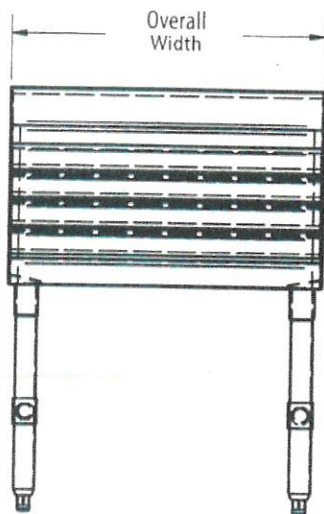
- Protective Guard Rail on Each Step
- Uniform Fit with Other Underbar Products
- End Bracing Standard

Material:

- T-304 18 ga. Stainless Steel
- 1 5/8" Stainless Steel Legs & End Bracing
- Adjustable High Impact Corrosion Resistant Feet

Options:

21" Deep Part Number	Unit Size: (w x d)	18" Deep Part Number	Unit Size: (w x d)	Approximate Bottle Capacity
BKUB-LD12-21S	12" x 21 1/4"	BKUB-LD12-18S	12" x 18 1/4"	13
BKUB-LD18-21S	18" x 21 1/4"	BKUB-LD18-18S	18" x 18 1/4"	20
BKUB-LD24-21S	24" x 21 1/4"	BKUB-LD24-18S	24" x 18 1/4"	27
BKUB-LD36-21S	36" x 21 1/4"	BKUB-LD36-18S	36" x 18 1/4"	40



PRODUCT DATA SHEET

BK RESOURCES

